

ENJOY 3 COURSES
WITH A 125ML
GLASS OF WINE
OR A SOFT DRINK

SUNDAY BRUNCH

£19.95

STARTERS

ROLLED HAM HOCK {GF} [7|9]

Rolled ham hock with mustard & capers, served with celeriac remoulade & a fine herb salad

SOUP OF THE DAY {GF}

Served with crusty bread

MUSHROOM BRIOCHE {V} [2|7]

Home-made toasted brioche, served with wild mushroom fricassee and a caper & olive oil dressing

DESSERTS

DARK CHOCOLATE BROWNIE [2|4|7]

served with ice cream or chantilly cream

HANDMADE STICKY TOFFEE PUDDING [2|4|7]

A moist dark sponge topped with butterscotch sauce and your choice of ice cream or clotted double cream

TRIO OF ICE CREAMS {GF} [7]

3 large scoops of our signature ice creams

MAINS

EGGS BENEDICT [2|4]

Soft poached eggs, served on toasted sour dough muffins & hollandaise sauce

PANCAKES [2|4|7]

Home-made pancakes, served with smoked bacon & maple syrup

OMELETTE [2|4]

Soft rolled egg omelette, with tomatoes & mushrooms

6OZ FLAT IRON STEAK {GF} [7]

Scottish flat iron steak, marinated in Maldon sea salt flakes and crushed chilli. Served with wilted creamed greens & hand cut chips

SUPERFOOD SALAD {V} {GF}

Quinoa, avocado, mixed leaves & a cherry tomato dressing

HOME-MADE BURGER [2|4]

8oz 100% Scottish steak burger, served in a toasted brioche with sliced tomato, lettuce and our house relish. Served with hand cut chips and our in-house bloody mary ketchup

FISH & CHIPS [2|4|5|7]

North Sea haddock fillet, with hand cut chips and tartare sauce. With your choice of lemon batter or breadcrumbs

CHICKEN BREAST CHASSEUR {GF}

Pan fried chicken breast, with creamed mash, roasted tomatoes, mushroom, onions & a tarragon sauce

MUSHROOM RISOTTO {V} {GF}

Wild fricassee of mushroom served with carnaroli rice

ALLERGEN GUIDE

{V} Vegetarian	[3] Crustaceans	[7] Milk	[11] Peanuts
{GF} Gluten Free	[4] Eggs	[8] Molluscs	[12] Sesame Seeds
[1] Celery	[5] Fish	[9] Mustard	[13] Soya
[2] Cereals containing gluten	[6] Lupin	[10] Nuts	[14] Sulphur Dioxide