



Dinner Menu

Homemade Soup of the Day

with Crusty Bread & Butter

Haggis Bon Bons

On a Bed of Rocket with Wholegrain Mustard Dip

Chicken Liver Pate (G)

with Rough Oatcakes & Red Onion Marmalade

Fanned Melon (GF) (V) (vg)

with Citrus Fruits and Drizzled with Sweet Honey Yoghurt

Cajun Potato Wedges (V)

with Sour Cream & Chive



Chicken Tikka Masala (GF)

Chicken Tikka in a Mild Curry Sauce, with Basmati Rice

Served with Spiced Onions & Poppadums

Roast Beef & Yorkshire Pudding (G)

with Chef's Selection of Potatoes & Veg and Roast Gravy

Bentley Steak Pie

Oven Baked with a Puff Pastry Top, with Chef's Selection of Potatoes & Veg

Vegetable Nasi Goreng (G) (V)

Indonesian Spiced Rice with Diced Vegetables & a side of Mango Chutney

Ham & Peach Salad (G)

Baked Ham with Peaches on a Bed of Salad, with Coleslaw & Potato Salad

Breaded or Battered Haddock (G)

with French Fries, Peas & Homemade Tartare Sauce

Pork Schnitzel (G)

Tenderised Pork Fillet in Lemon & Black Pepper Crumb, with Chef's Selection of Potatoes & Veg



Eves Pudding (V)

Sweet Apples Enrobed in a Light Vanilla Sponge, with Sauce Anglaise

Strawberry Shortcake (V)

Homemade Shortbread with Chantilly Cream and Sweetened Strawberry Layers

Auld Alliance Cheeses (G) (V)

Cheddar & Brie with Savoury Biscuits & Pickle

Banoffee Sundae (GF) (V)

Rich Vanilla Ice Cream with Chopped Banana in a Sumptuous Toffee Sauce

Chocolate Fudge Cake (V)

Indulgent Chocolate Cake with Fudge Icing and Whipped Cream

1 Course £11.95 2 Courses £14.95 3 Courses £17.95

Vat Included @ 20%

Served Monday to Saturday from 4-9pm

(G) Gluten Free Option (GF) Gluten Free (V) Vegetarian (vg) Vegan