

Sunday Carvery Menu

STARTER

HAGGIS TRUFFLE

Panko breadcrumbs, whisky & irn bru glaze

SOUP OF THE DAY (VG)

Warm house bread & butter

CHICKEN & APRICOT PRESSE

pickled summer vegetables, apricot relish, balsamic

BEETROOT (VG)

Smoked tofu, caper & raisin dressing, pinenuts, cranberry toast

MAIN COURSE

CHEFS' CARVERY ROASTS OF THE DAY

Roast ribeye of aberdeen angus, Yorkshire pudding, pan gravy

Roast chicken breast, Alford oatmeal stuffing, pan gravy

DUCK

Pomme anna, peas, pancetta, baby gem, mint, red wine jus

PANKO BREADED LEMON SOLE

Garden peas, Koffman fries, tartare sauce, lemon wedge

SPINACH GNOCCHI (VG)

Confit herb tomato, wild mushrooms, sheese, pesto, plant cream

DESSERT

TRIPLE CHOCOLATE BROWNIE

Lime sorbet, toffee fudge sauce

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream & Chantilly cream

STRAWBERRIES

Scottish strawberries, strawberry sorbet, chantilly cream

RIZZAS DAIRY ICE CREAMS & SORBET (CHOOSE 3 SCOOPS)

Ice Cream: vanilla, chocolate, strawberry, honeyberry, mint choc chip

Sorbets: strawberry, lime, raspberry, mango

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order.