

Lunch Menu

17th– 23rd May 2012 12-3pm

£6.95 for 2 courses (starter & main) Supplement = S

Home made soup of the day

Layered chicken, tomato and fennel bake finished with our own chilli jam

Roasted asparagus, beetroot and butterbean salad served with Parmesan
puff pastry twists

Smoked halibut and prawn cornets topped with a citrus and
dill yoghurt over red chard – S £1.75

Barbecue beef wraps with a fresh green salad

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Baked fillet of salmon served with a curried cucumber, tomato and onion rice salad
topped with a crayfish tail and lemongrass cream

Spicy meatballs cooked in a rich tomato and vegetable sauce with fresh egg tagliatelle
pasta and Parmesan shavings

Grilled fillet of sea bass with an oven dried tomato and fennel salad
and sautéed potatoes – S £2.75

Home made beef and chilli burger on ciabatta with cheddar cheese, thin cut fries
and garlic mayonnaise – S £1.25

Brie, beef tomato and aubergine stack served with a red pepper coulis

Oven roasted breast of chicken with cubes of haggis, sliced onions and sautéed
potatoes with a red wine jus

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All meals are served with potatoes and vegetables

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Side orders

Garlic bread £1.75 / Mixed salad £2.95

French fries £1.95 / Extra vegetables and potatoes £1.75