



Evening Menu

2 courses - £24.50, 3 courses £30

Starters

Soup of the Day- served with locally made bread and butter

Smoked Salmon Salad – Premium Scottish smoked salmon on a bed of mixed salad

Ardennes Paté – served with oatcakes, butter and a salad garnish

Beetroot Falafel– served with roasted peppers and a salad garnish (VG/GF)

Houmous of the Day - served with oatcakes, butter and a salad garnish (VG avail/GF avail)

Mediterranean Tarte Tatin – served with salad garnish (V)

Main Courses

Beef or Vegetable Lasagne – Homemade lasagne served with side salad and garlic bread

Haggis, Neeps and Tatties – with a whisky cream sauce

Thai Red Vegetable Curry – served with rice (VG)

Chicken or Bean (VG) Enchiladas - served with a side salad

Fish of the Day – See our specials board for today's catch from our local fishmonger

Desserts

Apple Crumble Tart (VG)

Cheesecake of the Day

Pecan and Whisky Tart

Hot Sticky Salted Caramel Roulade

Warm Chocolate Brownie

Desserts all served with your choice of cream, ice cream or custard (VG options available)

Scottish Artisan Cheese Plate –4 local cheeses with Highland chutney and oatcakes (£2.50 supp)