**While You Decide…. £3.75 each**

**Gordal Picante Olives –** Large pitted olives in a guindilla chilli brine puree

**Artisan Bread –** Spanish extra virgin olive oil & balsamic vinegar

**Spicy Dry Roasted Chickpeas –** Smoked paprika, cumin, coriander & cayenne.

**While You Decide…. £8.95 each**

**Bellini –** Prosecco and peach puree

**Flirtini –** Stolichnaya Raspberry, Chambord & Pineapple topped with Prosecco

**Gin Goblet –** 50ml premium Gin & flavored Fever Tree tonic

**Starters**

 **Freshly Prepared Soup** 4, 8

 Artisan bread & butter

 **Weekly Special Starter** VEGAN

Ask your server for todays special starter

**Malaysian Beef Satay** 2,6,7,12,13

Crunchy Asian slaw, pickled red cabbage, sesame seeds, spring onion & satay sauce dressing.

**Smoked Haddock & Leek Arancini** 3,4,8,9

 Creamy risotto of smoked haddock and leek fried in panko breadcrumbs with crispy leeks and grated Grano Padano

 **Roast Butternut Squash & Kale Panzanella** 8 VEGAN

 Tuscan salad of cherry tomatoes, red onions and olive oil soaked bread

 **Hot Smoked Scottish Salmon** 3,4,8

Kimchi pickled fennel, dill & radish with sea salt ciabatta croutons

**Chinese Salt & Pepper Chicken Tenders** 4

Pickled red cabbage slaw and garlic mayonnaise

 **Desserts**

**Tablet Sundae** 4

Layers of crushed tablet, tablet ice cream, salted caramel sauce and whipped cream

 **Vegan Biscoff Tiramisu** 8

 Layers of Biscoff biscuit, plant based cream cheese,

 coffee and amaretto

**Cranachan Cheesecake** 4, 8

 Mango cheesecake, topped with coconut, served with whipped cream

**Affogato** 4

 Vanilla ice cream served with shot of espresso.

 Add liqueur £2.50 supplement

 **Sticky Toffee Pudding** 4,8,9

 Toffee sauce, cinnamon crumb and vanilla ice cream

 **Apple Crumble** 4,8

 Slow cooked apples, cinnamon, topped with crunchy baked oats and rum & raisin ice cream

**2 Course Menu £21.95 | Add Dessert£4**

**Allergan Key:** Please advise server of all allergies and intolerances.

1 – Celery/celeriac 2 – Crustaceans 3 – Fish 4 - Milk 5 – Mustard 6 – Peanuts 7 – Soya 8 – Cereals containing gluten 9 – Eggs 10 – Lupin 11 – Molluscs 12 – Nuts 13 – Sesame seeds 14 – Sulphur dioxide

**Main Courses**

**Traditional Sunday Roast Beef** 4,8

Slow roasted 30-day aged Topside of Tweed Valley beef, served with roast potatoes, honey glazed carrots, buttered cabbage, spinach, peas and samphire, Yorkshire pudding and a rich red wine jus

**Weekly Special Main** VEGAN

Ask your server for this weekend’s special main option

**Roast Squash & Chickpea Salad** 13 VEGAN

Red onion and coriander and an orange – tahini dressing

**Firecracker Cauliflower** 7,8,13 VEGAN

Florets tossed in a sweet & spicy sauce with spring onion,

sesame seeds served with basmati rice

**Seared Fillets of Sea Bass** 3,4

Herb buttered mashed potato, buttered spring cabbage, peas, spinach & samphire with gremolata dressing and charred lemon

**Seared Fillet of Shetland Salmon** 3,4

Herb buttered mashed potato, buttered spring cabbage, peas, spinach & samphire with gremolata dressing and charred lemon

**Beer Battered Line Caught Haddock** 3,4, 5, 8, 9

Minted pea puree, tartare sauce & lemon wedge and seasoned fries

**Thyme, Rosemary & Garlic Roasted Chicken** 1, 4

 Sauteed seasonal greens, dauphinoise potatoes and creamy peppercorn sauce

**Tuscan Style Italian Sausage Rigatoni** 4, 8

 Fennel seed, pork and chilli sausage in a tomato and mascarpone sauce

 **Caesar Salad** 3, 4, 8

 Baby gem lettuce dressed with Caesar sauce, sea salt croutons and shaved parmesan **Add Cajun Chicken** OR **Add Hot Smoked Salmon**

**Sides £3.75**

 Honey Roast Carrots 4 | Skinny Fries | Asian Slaw

 Creamy Mash Potato 4 | Dauphinoise Potato 4

 Seasonal Greens 4 | Peppercorn Sauce 1,4