



March Lunch Menu

	<u>£</u>
today`s soup, served with bread & butter (v)	4
leek & truffle risotto, 7 year old balsamic (starter or main size portions) (v)	5/10
home smoked honey & whisky salmon, pickled cucumber, dill emulsion	7
Scrabster haddock, hand cut chips, homemade ketchup, peas	12
steak & ale pie, hand cut chip, peas	10
roast pork belly, onions & stuffing on home-made foccacia (with chips, £2 supplement)	7
Scottish charcuterie plate	6
goats cheese & caramelised onion tart, hazelnut dressing (v)	7
black pudding & apple salad, bacon vinaigrette	7
<u>Desserts</u>	
almond cake, vanilla ice cream (v)	6
selection of Scottish cheeses, oatcakes, chutney	8
selection of ice creams (v)	4
spiced crème brûlée, strawberry ice cream (v)	7

Children`s options also available, please enquire within