



Starters

SELECTION OF
HOUSE MADE SALADS
SOUP OF THE DAY
with Crusty Bread
HAGGIS NEEPS & TATTIES
Peppercorn Sauce
TROON LANGOUSTINE BISQUE
Parmesan, Safron Aioli

TEMPURA OF CHICKEN
TEMPURA OF COURGETTE,
RED PEPPER & SHALLOT
CHARCUTERIE MEAT PLATTER
SEAFOOD PLATTER OF NATIVE FISH
CHICKEN LIVER PATE
with Warm Brioche Bread

Mains

SELECTION OF ROAST
Served With All The Trimmings
- Sirloin Of Beef
- Ayrshire Lamb
- Corn Fed Chicken
BEEF RAGU LASAGNE
Three Cheese Bechamel Sauce
FISH & CHIPS
Mushy Peas, Tartar Sauce, Lemon
CHICKEN NOODLE STIR FRY
Garlic Wok Greens, Bean Shoots,
Oriental Dressing, Chinese Five Spice

BAKED MACARONI & CHEESE
Three Cheese Sauce
STEAK & SAUSAGE PIE
Light Puff Pastry Lid, Creamy Mash Potato
PROVENÇAL VEGETABLE LASAGNE
Basil Pesto, Rocket Salad
BREADED CHICKEN
Katsu Curry, Pickled Ginger, Rice,
Prawn Crackers
SEASONED VEGETABLES,
BOILED POTATOES, POTATO GRATIN

Sweet Corner Selection

In House Warm and Cold Cakes & Desserts

Sticky Toffee Pudding
Lemon Meringue Pie
Chocolate Fudge Cake
Carrot Cake

Salted Caramel Crème Brûlée
Mini Afternoon Tea Cakes
Eton Mess
Selection of Cheeses



Kids Menu & Dietary Menu also available on request