WINTER LUNCH MENU

STARTERS

Soup of the Day
Scottish Butter, Sourdough Roll

Classic Cullen Skink
Smoked Haddock, Potato Velouté, Leeks, Chives, Croutons

Cep & Chestnut Mushroom Parfait
Crispy Shallot Rings, Pickled Shimeji Mushroom, Toasted Sourdough

Assiette of Girvan Beetroot
Whipped Goat's Cheese, Heather Honey, Roasted Pinenut, Clementine, Aged Balsamic

Curried Salmon, Haddock & Prawn Fishcake
Asian Coleslaw, Cashew Nuts, Bang Bang Dressing

Honey Thyme Roast Peach, Cured Ham, Burrata
Pickled Shallot, Mint & Basil Salad

Haggis Pakora
Spiced Onion Mayonnaise, Coriander

MAIN COURSES

Chicken Cordon Bleu
Hasselback Potato, Wild Mushroom, Dijonnaise Sauce

Roast Pumpkin & Sweet Potato Orzo Pasta
Tallego Cheese, Chestnut, Sage

Sirloin of Scotch Beef (£5 Supplement)
Pomme Frites, Watercress Salad, Chimichurri Sauce

Salmon & Prawn Makhani
Coronation Rice, Coriander, Garlic Naan Bread

Locally Caught Haggis, Neeps & Tatties
Whisky Cream Sauce

Steamed Lemon Sole
Buttered Spinach, Warm Tartar Fish Sauce, Lemon, Dill, Crushed New Potato

Western House Fish & Chips
Battered Haddock, Chips, Peas, Lemon, Tartar Sauce, Curried Mayonnaise

DESSERTS

Blackthorn Salted Caramel Crème Brûlée
Hazelnut, banana Ice Cream

Warm Prune & Armagnac Frangipane Tart
Crème Anglaise, Vanilla Ice Cream

Affogato
Arran Dairy Ice Cream, Double Shot of Espresso

Red Wine Poached Pear
Walnuts, Sultana Soda Bread, Blue Cheese

Chocolate & Cherry Brownie
Honeycomb Ice Cream

Chef's Selection of Cheese
Please ask your server for today's selection (Supplement £4)

In House Ice Cream
Please ask your server for today's availability

SIDES {a little extra}

Battered Pickled Onion Rings £5

Locally Caught Haggis Bites £6

House Salad, French Dressing £5

Tator Tots, Peppercorn Mayo £5

Skinny or Thick Chips £5
Add Truffled Parmesan £2

Garlic Bread £5

2 COURSES
£22.95 per person

3 COURSES
£27.95 Per person

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