

Menu

Soup of the day (Choice of 2)

Served with crusty bread - G free available

Stuffed champignon Mushrooms

Topped with mozzarella cheese grilled served with bruschetta and salad leaves

Hog roast Pork apple and sage home made Pate

Served with toasted bruschetta and Arran Oaties

Spicy BBQ chicken Wings

With bruschetta and salad garnish

Mains

Slow cooked Honey and Rosemary Arran lamb shoulder With red wine gravy

Tender Belly pork in thyme and apple cider sauce

Jacob's ladder (short rib) cut of prime Aberdeen angus beef In a port and Mediterranean herbs

Stack of three fish roast

Salmon , Haddock ,Seabass in a light white wine and fish sauce

Highland Chicken

Pan fried breast of chicken topped with arran Haggis in a sauce of Arran gold whisky

Vegetarian Leek & Mascarpone Fondue Tart

#####

All main served with Roast potatoes , Baby new potatoes and fresh vegetables of the day

Desserts

Whisky Truffle Cheesecake

Italian Bread & butter Pudding

Chocolate Fudge Cake

Raspberry Pavlova

Tea and Coffee included

2 courses £ 17.95 pp

3 courses £ 20.95 pp