

December Set Lunch

2 Courses £15.95

Freshly made soup of the day with crusty bread

East Coast cured artisan charcuterie, gherkins, rocket

Wildfire chicken liver, bacon, rosemary & brandy pâté

Smoked haddock, caper, lemon & chive rillettes

Mixed leaf, stilton & toasted walnut salad with a maple dressing (v)

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Char-grilled 21 day aged Aberdeen Angus rump steak (+£2.00)
with garlic and parsley butter, grilled cherry tomato
& choice of garden salad or shoestring fries

Seafood gratin; smoked & natural haddock, salmon & Atlantic prawns
in a cheddar, mozzarella & mustard sauce, with a mixed salad

Haggis & mash, cracked black pepper sauce, crispy onions

Vegetarian Haggis & mash, Drambuie, honey and mustard sauce, oatcakes (v)

Shetland mussels, Thistly Cross cider, garlic, shallot, cream & tarragon sauce
Served with crusty bread & shoestring fries

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Sides

Shoestring fries	(£3.25)
Mixed Salad	(£3.95)
Garlic green beans & mangetout	(£3.95)
Cracked Black Pepper & brandy sauce	(£2.95)
Blue Cheese and Whisky sauce	(£2.95)

Appetisers

Bread & butter basket	(£2.50)
Sea salt & honey roast nuts	(£3.95)
Marinated olives	(£3.95)

This is a promotional menu and subject to change/availability
It is available for bookings/tables of up to 6 people only