



CELEBRATION MENU

£35PP 2 COURSES £40PP 3 COURSES



STARTERS

SOUP OF THE DAY {CFA} {V}
FRESH BREAD & PARSLEY BUTTER

HAGGIS BON BONS
ROAST GARLIC MASH, PICKED TURNIP WITH PEPPERCORN SAUCE

CHICKEN LIVER PATE {CFA}
SPICED APRICOT AND APPLE CHUTNEY, TOASTED SOURDOUGH

WHIPPED GOATS CHEESE {V} {CFA}
RED ONION MARMALADE, CANDIED WALNUTS, CRISP BREAD

MAIN COURSE

8OZ FLAT IRON STEAK {CF}
LEAN & FULL OF FLAVOUR – BEST SERVED MEDIUM FOR THE STEAK LOVERS

100Z RIB-EYE {CF} 10 SUPPLEMENT
SOME STEAK LOVERS SAY THAT THIS IS THE BEST CUT. TAKEN FROM THE FORE RIB,
THIS STEAK IS SUCCULENT, TENDER & FULL OF FLAVOUR. BEST SERVED MEDIUM-RARE.

8OZ FILLET {CF} 12 SUPPLEMENT
THE MOST TENDER & MOST LUXURIOUS CUT OF BEEF – RUNS ON THE INSIDE OF THE SIRLOIN
DOWN TO THE RUMP. MELTS IN THE MOUTH. BEST SERVED MEDIUM-RARE.

CHICKEN SUPREME
HAGGIS, SEASONAL VEGETABLES, POTATOES, PEPPER SAUCE

FILLET OF SEABASS
CRUSHED HERB POTATOES, GARLIC GREEN BEANS, SPINACH VELOUTE

PEA & MINT RAVIOLI {V}
ASPARAGUS, PEAS, ROCKET, PARMESAN, PINE NUTS

DESSERT

STICKY TOFFEE PUDDING
SALTED CARAMEL SAUCE, VANILLA ICE CREAM, HONEYCOMB

CHEESECAKE OF THE DAY
ASK YOUR SERVER FOR DETAILS

SELECTION OF PORELLIS ICE CREAMS
ASK FOR OUR FLAVOURS

{V} VEGETARIAN | {VE} VEGAN | {CF} GLUTEN FREE | {N} NUTS

PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES. OUR SOURDOUGH BREAD IS MADE IN AN ENVIRONMENT WHERE THERE MAY BE TRACES OF NUTS.

