



Sunday Roast Menu

SERVED SUNDAY 12-6PM

ROAST SIRLOIN OF BEEF – 2 COURSES £32PP 3 COURSES £37PP

CHATEAUBRIAND – 2 COURSES £48PP 3 COURSES £53PP

TOMAHAWK – 2 COURSES £58PP 3 COURSES £63PP

STARTERS

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

WHIPPED GOATS CHEESE {V}
POMEGRANATE, APPLE, ROCKET,
CRISP BREAD, BALSAMIC

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

HAGGIS BON BONS
NEEPS PUREE, PEPPER SAUCE,
CRISPY LEEKS, PICKLED SHALLOTS

MAINS

ROAST SIRLOIN OF BEEF

500G CHATEAUBRIAND (BASED ON 2 SHARING)

1KG TOMAHAWK (BASED ON 2 SHARING)

ALL SERVED WITH HOMEMADE YORKSHIRE PUDDINGS,
DUCK FAT ROASTIES, MARKET VEG AND RED WINE JUS

SAUCES & BUTTERS 3.50 EACH

PEPPER SAUCE | RED WINE JUS | GARLIC BUTTER | BUTCHERS SAUCE | DIANE SAUCE | HIGHLAND PARK WHISKY SAUCE | CAFE DE PARIS | BLUE CHEESE

DESSERTS

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

CHEESECAKE OF THE DAY
ASK FOR TODAY'S FLAVOUR

SELECTION OF PORRELLI ICE CREAM {CF}
ASK FOR OUR FLAVOURS

SIDES

HAND CUT CHIPS {V} 5

SKINNY FRIES {V} 5
– ADD TRUFFLE & PARMESAN 2

ROAST GARLIC MASH 5

HONEY GLAZED CARROTS 6

GARLIC MUSHROOMS {V} 6

ONION RINGS 6

CORN RIBS WITH CHILLI HONEY {CFA} 6

CHILLI & GARLIC TENDERSTEM BROCCOLI 6

TRUFFLE MAC & CHEESE
WITH CRISPY ONIONS {V} 7.50

SEASONAL MIXED VEGETABLES {V} 6

CAESAR SALAD {V} 6
BABY GEM LETTUCE, CROUTONS
AND CAESAR DRESSING

CHILLI GARLIC KING PRAWNS 10

LOBSTER – MARKET PRICE

{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.