



Mother's Day

2 COURSE:
£21.95PP
3 COURSE:
£26.95PP

STARTER

Homemade Chicken Liver Parfait,
toasted brioche, plum chutney (GFA)

McCaskie's Haggis Bites,
grain mustard mayonnaise, mixed leaf salad (DF)

Traditional Prawn Cocktail,
marie rose sauce, melba toast, little gem lettuce (GFA, DF)

Homemade Soup of the Day,
homemade bread, Scottish butter (V, VGA, GFA, DFA)

MAIN

Roast Supreme of Scottish Chicken,
salt baked turnip, haggis, peppercorn sauce (GF, DFA)

Roast Scottish Dry Aged Beef,
roast potatoes, seasonal vegetables, Yorkshire pudding, red wine gravy (GFA, DF)

Roast Fillet of Salmon,
potato terrine, greens, samphire, lemon and chive butter sauce (GF)

Wild Mushroom Arancini,
toasted walnuts, parmesan cream (V, VGA)

Additional Sides:

Mixed leaf salad (V, VG, GF, DF)
Beer battered onion rings (V, VG, DF)
Seasonal vegetables (V, VG, GF, DFA)
Smoked potato mash (V, GF)
Handcut chips (V, VG, GF, DF)
Fries (V, VG, GF, DF)
£4.50 each

DESSERT

Cranacan Cheesecake,
honey and Drambuie ice cream, oat crumble

Sticky Toffee Pudding,
toffee sauce, vanilla ice cream (V)

Vegan Coconut Mousse,
coconut crumble, passion fruit, mango sorbet (V, VG, GF, DF)

PRICE
INCLUDES
COMPLIMENTARY
COCKTAIL OR
MOCKTAIL FOR
MUM

PLEASE PREBOOK
48 HOURS IN
ADVANCE