



Served Sunday 12 til 4pm

2 COURSES FOR £20

STARTERS

Haggis, neeps and tatties

haggis bon bons, neep and potato mash, whisky peppercorn sauce

Creamy mussels

Shetland mussels in white wine and cream sauce, toasted sourdough

Braised wild mushrooms

(vg) creamy polenta, herb vinaigrette

MAINS

Roasted chicken breast

grilled tenderstem, carrot and spelt 'porridge',buttermilk and herbs sauce sauce

Battered coley bites

chunky chips, marinated cucumber salad, tartare sauce

SUNDAY ROAST

(£9 supplement)

roasted beef striploin, beef dripping roasties, sautéed greens, honey glazed carrots, Yorkshire pudding, gravy

Grilled vegetable shawarma (vg)

lazed carrot, celeriac and beetroot skewer, cauliflower cous cous, chippie's garlic sauce, fattoush salad

Slow roasted pork belly

black pudding, mustard mash, apple and tarragon purée, cider gravy

SIDES AND EXTRAS

Triple-cooked chips 5 (vg)

Truffle parmesan chips 6

Mac'n'cheese 6 (v)
Chilli and garlic spinach 5 (vg)
Sautéed greens 6 (v, vg*)

Garlic mushrooms 5.50 (v)

House salad 4 (vg)

ADD DESSERT FOR £5

Sticky toffee pudding

salted butterscotch, vanilla ice cream

Almond and strawberry tart (vg) lemon cream

Chocolate sundae

brownie, chocolate ice cream, toasted mallow, hazelnut and chocolate crumb

