

## Reduced Menu Two

2 Courses | £30

3 Courses | £35

### Starters

Soup of the Day

Please Ask Your Server

Prawn & Smoked Salmon  
Cocktail

Whisky Marie Rose

Duck Spring Rolls

Honeyed Sesame & Lime Pakchoi  
& Homemade Dipping Sauce

Pumpkin & Sage Ravioli

Beetroot Foam, Sage Oil &  
Parsnip Crisps

### Desserts

Tonka Bean  
Crème  
Brulee

Homemade  
Churros

Chocolate  
Brownie

with Peanut Ice  
Cream & Salted  
Caramel

Sticky  
Toffee  
Pudding

Vanilla Ice  
Cream &  
Butterscotch  
Sauce

Cheese  
Board

Grapes,  
Oatcakes &  
Apple Chutney

### Mains

Haggis-Stuffed Chicken

Fricassee of Baby Onion, Mushroom,  
Pancetta, Mash Potatoes, Green  
Beans, Whisky & Wholegrain  
Mustard Sauce

Catch of The Day

Please Ask Your Server

28 Day Dry-Aged Sirloin  
Steak

Mushroom, Tomato, Onion Rings &  
Hand-Cut Chips

Add Pepper Sauce | £2.00

Tofu & Veg Thai Green  
Curry

Baby Corn, Bean Sprouts, Peppers &  
Coriander Rice