

£20 For 2 Courses - £25 for 3 Courses

STARTERS

Chef's Homemade Soup of the Day

Lovingly crafted and served piping hot with warm, crusty artisan sourdough and creamy butter - See your Server For Details

Smoked Haddock Fishcake

Golden and crisp, paired with a rich mature cheddar and spring onion sauce

Chicken Tikka Skewers

Tender marinated chicken, flame-grilled and served with crunchy Asian slaw and a cooling mint yoghurt drizzle

Porcini & Mascarpone Arancini

Golden-fried risotto balls filled with creamy mascarpone and earthy porcini mushrooms, served with a rich truffle mayo, fresh rocket, and shaved parmesan.

MAINS

Chicken Balmoral

Succulent chicken breast wrapped in smoky bacon, served with roast vegetables and a bold, silky whisky cream sauce

Scottish Mussels

Fresh from the coast – steamed in a luxurious white wine, shallot and cream sauce, served with rustic crusty bread for dipping

Chestnut Mushroom & Pesto Tagliatelle

Earthy mushrooms and vibrant pesto tossed through ribbons of pasta, finished with a side of golden garlic bread

Fish and Chips

Crispy beer-battered haddock served with golden skin-on fries, house-made tartar sauce, and a wedge of lemon.

DESSERTS

Sticky Toffee Pudding

A rich, comforting classic, drenched in butterscotch sauce and topped with velvety vanilla ice cream

Raspberry Cranachan

A celebration of Scottish sweetness – raspberries, toasted oats and a whisky-kissed cream swirl

Ice Cream Sundae

A towering treat layered with silky scoops, sauce, and just the right amount of nostalgia