Modern European Cuisine

## Ladies \& Gents Who Lunch

## Available 7 days a week from 12pm-2pm (Tables back by 4pm)

3 courses and 3 glasses of wine, prosecco or peroni £38.95pp

Soup of the day made with fresh market produce with homemade toasted focaccia(GFA)
Marinated and compressed cantaloupe melon with Parma ham, olive oil and lemon juice(GFA)(GFA)
Smoked salmon, black pepper and lime pate with crispy shallots and Marchbank's cornbreadBarony Smoked cheddar tart, crispy onion and spiced carrot chutney(V)
Haggis cigars, sweet chilli and Coriander dipping sauce and dressed baby leaves(Vegan option available on request)(V) (VG)
Breaded haddock fillet served with warm tartar sauce and a potato, carrot and leek terrine
Creamy garlic and parmesan chicken breast finished with sundried tomatoes and garden herbs

Tortiglioni Arabiatta
(pasta tubes, onions, chilli, garlic in tomato and basil sauce)
Char grilled flat iron steak, steak chips and dressed rocket
(Supplementary charge $£ 4.00$ )
Warm salad of pan fried crispy Gnocchi, grilled Halloumi, roasted squash
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Vanilla ice cream with Amarena cherries

Sticky toffee sundae
Meringue with fresh cream and Autumn berries
(GFA)
White chocolate panna cotta with burnt orange and raspberry coulis
(GFA)
( VG )


## Side Orders

Onion rings
Sautéed mushrooms Tomato \& onion salad
3.95
3.75
4.50

| Hand cut chips | 3.95 | Rocket \& Parmesan salad | 3.95 |
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| Roasted Potatoes | 3.95 | Mixed salad | 3.95 |
| Skinny fries | 3.95 | Seasonal vegetable | 4.50 |

( V ) Vegetarian (VG ) Vegan (GFA) Gluten Free Adaptable (Please make sure your server is made aware)

## ***SEPARATE VEGAN/VEGETARIAN MENU AVAILABLE UPON REQUEST***

This menu cannot be taken in conjunction with any other offers currently running.
If you have any allergies or dietary requirements please notify your waiter.
Please note that some of the dishes may contain nuts

