

Party Menu A

£31.50pp

Starters

Soup of the day made with fresh market produce with homemade toasted focaccia		(GFA)
Deep fried brie wrapped in panko breadcrumbs with charred red pepper salsa and strawberry balsamic basil jam	(V)	
Marinated and compressed cantaloupe melon with Parma ham, olive oil and lemon juice		(GFA)
Smoked salmon, black pepper and lime pate with crispy shallots and Marchbank's cornbread		(GFA)
Haggis cigars, sweet chilli and Coriander dipping sauce and dressed baby leaves (Vegan option available on request)	(V) (VG)	

Main Courses

Fillet of Ayrshire pork wrapped in Parma ham, dauphinoise potatoes, marinated capsicum peppers with a honey and soya dressing		(GFA)
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 served with chargrilled polenta		(GFA)
Char grilled flat iron steak, steak chips and dressed rocket		(GFA)
(£4.00 supplement) Add a choice of sauce (Peppercorn/ Diane /Teriyaki/Blue cheese £3.50)		(GFA)
Warm salad of pan fried crispy Gnocchi, grilled Halloumi, roasted squash and grapes tossed in a sweet chilli sauce (Without Halloumi)	(V) (VG)	(GFA)

Desserts

Vanilla ice cream with amarena cherries	(.V.)	(GFA)
Sticky toffee sundaes	(.V.)	(GFA)
Miso treacle crumble and yogurt ice cream	(V)	
White chocolate panna cotta with poached plums and biscoff crumb		(GFA)

SEPARATE VEGAN/VEGETARIAN MENU ALSO AVAILABLE UPON REQUEST

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

If you have any allergies or dietary requirements please notify your waiter.
 Please note that some of the dishes may contain nuts
 Open 7 days a week for lunch and dinner