

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 £39.95pp

Soup of the day made with fresh market produce; homemade toasted focaccia			(GFA)				
Tikka tiger prawns, garlic naan			(GFA)				
Whipped feta, beetroot, beef tomato, honey mustard dressing, pumpkin seeds	(.V.)		(GFA)				
Haggis cigars, sweet chilli dipping sauce (Vegan option available)		(.VG.)					
Korean corn dog, sriracha ketchup, aioli							
Firecracker chicken, steamed rice, grilled pineapple			(GFA)				
Haddock Kiev, Lockerbie cheddar mornay sauce, crispy gnocchi, green beans							
Black Gate beef burger, house ranch dressing, Monteray jack cheese, Marchbanks brioche bun, skinny fries (add haggis £1.95 / bacon £1.95 / pulled pork £1.95)			(GFA)				
Tagliatelle, nduja sausage, cherry tomatoes, green beans, creamy tomato sauce			(GFA)				
Warm salad of pan fried crispy Gnocchi, grilled Halloumi, roasted squash, red pepper, g tossed in a sweet chilli sauce (Without Halloumi)	grapes (V)	(V) (VG)	(GFA)				
Char grilled flat iron steak, hand cut chips, dressed rocket Add a choice of sauce (Peppercorn/ Diane /Teriyaki/Blue cheese £3.50) (Supplementary charge £4.00)	, ,	, ,	(GFA) (GFA)				
Fresh cream and lemon semi freddo, macerated strawberries	(∨)		(GFA)				
Sticky toffee sundae	(∨)						
White Chocolate panna cotta, fruit coulis, Biscoff crumb			(GFA)				
Dessert of the day							
Side Orders							
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Skinny fries	4.50	Onion rings	4.50	Garden salad	4.50
Hand cut chips	4.50	Sauteed vegetables	4.50	Tomato, onion salad	4.50
Truffle parmesan fries	5.50	Roasted carrots, balsamic glaze	4.50	Sautéed Mushrooms	4.00
		Dauphinoise potatoes	5.00		
(V) Vegetarian	(VG) Vegan	(GFA) Gluten Free Adaptable (Please	make sı	ure your server is made aware)	

SEPARATE VEGAN/VEGETARIAN MENU AVAILABLE UPON REQUEST