

## Party Menu A

£35.00

### Starters

Soup of the day made with fresh market produce; homemade toasted focaccia		(GFA)
Tiger prawn pil pil, ciabatta crouton		(GFA)
Whipped feta, spicy beetroot, beef tomato, honey mustard dressing, pumpkin seeds	(V)	(GFA)
Haggis cigars, sweet chilli dipping sauce (Vegan option available)		(VG)
Beef lasagna croquette, jalapeno ranch		

### Main Courses

Confit chicken leg, crispy shallots, mash, mustard sauce, red onion chutney		(GFA)
Herb crusted fillet of haddock, coconut, basil, lime and sweetcorn dressing, pak choi parmentier potatoes		(GFA)
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)
Amatriciana risotto, Italian bacon, tomato, peppery rocket, pickled red onion petals, parmesan shavings		(GFA)
Warm salad of pan-fried crispy Gnocchi, grilled Halloumi, roasted squash, red pepper, grapes tossed in a sweet chilli sauce (Without Halloumi)	(V)	(GFA)
	(V)	(VG)
Char grilled flat iron steak, skinny fries, dressed rocket		(GFA)
Add a choice of sauce (Peppercorn/ Diane /Teriyaki/Blue cheese £3.50) (Supplementary charge £6.00)		(GFA)

### Desserts

Deep fried apple pie, vanilla ice cream	(V)	
Sticky toffee sundae	(V)	(GFA)
Passion fruit posset, coconut shortcake		(GFA)
Dessert of the day		

\*\*\*SEPARATE VEGAN/VEGETARAIN MENU ALSO AVAILABLE UPON REQUEST\*\*\*

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

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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