

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 £41.50pp

Soup of the day made with fresh market produce, homemade toasted focaccia			(GFA)
North Atlantic prawns, Marie rose sauce, filo basket			(GFA)
Whipped feta, heritage beetroot, dukkah	(V)		(GFA)
Haggis cigars, sweet chilli dipping sauce (Vegan option available)		(VG)	
Chorizo al vino, tomato salsa, Jerusalem artichoke crisps			(GFA)

Chicken tonkatsu, udon noodles, stir fry vegetables			
Smoked haddock, tiger prawn, , lemon pangrattato and leek risotto			(GFA)
Black Gate beef burger, house burger sauce, Monterey jack cheese, Marchbanks brioche bun, skinny fries (add haggis £1.95 / bacon £1.95 / pulled pork £1.95)			(GFA)
Warm salad of pan-fried crispy Gnocchi, grilled Halloumi, roasted squash, red pepper, grapes tossed in a sweet chilli sauce (Without Halloumi)	(V)	(VG)	(GFA)
Chargrilled Ayrshire gammon steak, fried egg, pineapple salsa, hash brown fries, maple syrup dressing			(GFA)
Char grilled flat iron steak, hand cut chips, dressed rocket			(GFA)
Add a choice of sauce (Peppercorn/ Diane /Teriyaki/Blue cheese £3.50) (Supplementary charge £4.00)			(GFA)

Baked vanilla cheesecake, forest fruit compote	(V)		
Sticky toffee sundae	(V)		(GFA)
Salted caramel panna cotta, Chantilly, Biscoff crumb			(GFA)
Dessert of the day			

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

Side Orders

Skinny fries	4.50	Onion rings	4.50	Garden salad	4.50
Dauphinoise potatoes	5.00	Sauteed vegetables	4.50	Tomato, onion salad	4.50
Truffle parmesan fries	5.50	Roasted carrots, balsamic glaze	4.50	Sautéed Mushrooms	4.00
Hand cut chips	4.50				

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