

Party Menu A

£35.00

Soup of the day made with fresh market produce, homemade toasted focaccia		(GFA)
North Atlantic prawns, Marie rose sauce, filo basket		(GFA)
Whipped feta and heritage cherry tomato bruschetta, fresh basil	(V)	(GFA)
Haggis cigars, sweet chilli dipping sauce (Vegan option available)		(VG)
Serrano ham, honeydew melon, manchego cheese shavings, olive oil dressing		(GFA)

Spiced chicken breast, black bean rice patty, grilled baby corn, Mexicana sauce, jalapeno ranch		(GFA)
Miso glazed salmon fillet on a warm salad of green vegetables, potato dumplings, tossed in goma and sesame dressing		(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)	(GFA) (VG)
Char grilled Ayrshire gammon steak, fried egg, pineapple salsa, hash brown fries, maple syrup dressing		(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)

Biscoff lasagne cheesecake, Chantilly, raspberry coulis		
Sticky toffee sundae		(GFA)
White chocolate panna cotta, Chantilly, fruit compote		(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