

CHEF'S DAILY SET MENU

Two Courses £11.00

Three Courses £13.00

Home-made Cream of Vegetable Soup

Served with a Crusty Bread Roll

Home-made Chicken Liver

Served with Warm Toast and Plum and Apple Chutney

Green Lip Mussels

Served Hot with Garlic Butter

Fanned Melon

Served with a Raspberry Coulis and Fruit Sorbet

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Breast of Highland Chicken

Breast of Chicken Stuffed with Haggis, served with a Whisky, Cream and Mushroom Sauce

Roast Scottish Sirloin of Beef Salad

Served cold with a large Mixed Salad and Choice of Potatoes

Fresh Fillet of Deep Fried Shark

Deep Fried in Our Home-made Ale Batter

Fresh 8oz Dover Sole

Grilled in Butter and Garnished with Greenland Prawns

Fresh Fillet of Rod Caught Avon Trout

Grilled and Served with Buttered Almonds

All served with a Choice of New Potatoes or Chips and Fresh Vegetables, Peas or a Side Salad unless otherwise stated

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Home-Made Strawberry Eton Mess

Served with Vanilla Ice Cream

Mixed Ice Cream

Served with a Swirl of Fresh Cream

Banana and Coffee Italian Trifle

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Coffee and Mints