

2 COURSE LUNCH MENU

Any Main Course **£8.95** Any Starter & Main Course **£11.95**

Starters

Soup of the Day

Hot, freshly prepared soup served with warm crusty bread

Smoked Duck & Poached Pear Salad

'Loch Rannoch' smoked duck & red wine poached pears served on a bed of crisp leaves, dressed in a raspberry vinaigrette & toasted sesame seeds

Scottish Smoked Salmon

Hot green vegetable medley with smoked salmon, all topped with a 'Gloagburn Farm' free range poached egg

Double Baked Goats Cheese Tartlet

Sun-blushed tomato & red onion quiche tartlet

Cullen Skink

Peat smoked haddock, poached in milk then added to a potato, cream and chive broth. Served with crusty bread

Stornoway Black Pudding

With courgette buttermilk tempura, finished with a light coconut and curry cream

Main Courses

Chicken & Haggis Ballantine

Chicken breast stuffed with haggis on a pearl barley and truffle oil risotto, finished with a honey & mustard sauce

Fillet of Venison

Wild Scottish Venison with Rumbledthump patties, finished with a rich sherry & redcurrant reduction

'Lia Fail' Steak & Shallot Pie

'Drovers' steak, slow cooked in Perth brewed ale & roasted shallots, topped off with golden puff pastry

Scotch Lamb Tagine

- *Our Chefs 'Signature Dish'*

Leg of Scotch lamb, braised in a Moroccan style tagine sauce, served with pearl barley and pomegranate risotto

Haggis, Neeps & Tatties

Scotland's most well known dish served simply

Scottish Landed Haddock

Fresh haddock, deep fried in our 'secret recipe batter' Served with skin on chips, malt vinegar pea puree, home-made tartare sauce & bread-n-butter

We also offer an exciting new
**Full Vegetarian Menu
& Gluten Free Menu**

Please ask our staff for details

Salads

Salmon Nicoise £9.95

'Hot smoked' Scottish salmon, peas, green beans, toasted pine nuts & selected leaves tossed in warm pesto. Finished with boiled egg

Balsamic Roast Vegetable & Goats Cheese £8.95

Crisp leaves, roast cherry tomatoes & balsamic roast vegetables, all brought together and topped with grilled goats cheese croutons

Smoked Duck & Red Wine Poached Pear £9.95

Diced poach pears, red grapes, cherry tomatoes & sliced radishes, all brought together with selected peppery leaves. Finished with 'Loch Rannoch' smoked duck & toasted sesame seeds

All with your choice of dressing: Honey Mustard, Raspberry or Pesto

Chef House Salad £9.95

Pan fried chicken supreme, roasted cherry tomatoes, shallots & selected leaves dressed in honey mustard & lemon vinaigrette. Finished with a parmesan crostini

Desserts

Tayside Marmalade Cheesecake £5.25

A shortcake base with whisky poached orange segments.

Cranachan Parfait £5.25

With oat crumb and raspberry sorbet.

Stickey Toffee Pudding with 'Highland Toffee' Sauce £5.25

With tablet ice cream.

Wee Chocolate Doughnuts £5.25

With vanilla ice cream, crème patisserie & hot chocolate sauce.

Selection of Scottish Cheeses £6.50

With Chefs chutney & oatcakes

Selection of Home-made Ice Creams & Sorbets £4.50

All of our ice creams and sorbets are made in house. Please ask for our ever changing selection.

Burgers

Classic Home-made Beef Burger £11.95

Hot, freshly prepared soup served with warm crusty bread

Chicken Burger £11.95

Choose from blackened Cajun, Garlic or Plain

Vegetarian Burger – *with a hint of curry* £9.95

All with your choice of Scottish smoked cheddar, Goats Cheese or Lanark Blue. All our burgers are served with skin on chips, dressed leaves, tempura onion rings and toffee popcorn coleslaw. Add bacon for an extra 50p

Club Sandwiches

Classic Style Club Sandwiches served with dressed salad, olives and sun-blushed tomatoes. Choose from the following :-

'Drovers' Fillet Steak and Red Onion £8.95

Classic BLT £7.95

Goats Cheese, Sunblush Tomato,

Rocket and Pesto £6.95

Scottish Smoked Salmon, Cream Cheese and Rocket £7.95

Any sandwich and soup combo £9.95