

# TASTE OF SCOTLAND

## TO START

### **Chef's Soup of the day V**

Warm crusty roll + butter

### **Haggis bon bon**

green apple puree, crisp pancetta, pink peppercorn sauce

### **Salt 'n' pepper squid**

scorched lime, sweet Chilli dip, dressed leaves

## MAIN COURSE

### **Traditional fish & chips**

Freshly battered haddock, triple cooked chips, homemade tartare sauce, garden peas  
(Just ask! I can be gluten free)

### **Scottish steak pie**

Slow cooked Ayrshire beef, rich pan gravy, flaky puff pastry, roasted root vegetables, buttered mash

### **House mac & cheese V**

Macaroni pasta, mature Scottish cheddar cheese sauce, herbs, crispy onions  
(Just ask! I can be gluten free)

### **Balmoral chicken**

Grilled chicken, haggis bon bon, crisp pancetta, neep & tattie mash, peppercorn sauce

### **Seared Portobello mushroom V**

Pesto roasted vegetables, torched goat's cheese, wilted spinach, crispy onions

## DESSERT

### **Warm Bramley apple pie**

cinnamon ice cream, toffee apple sauce

### **Fresh cream profiteroles**

warm chocolate sauce

### **Scottish cheese selection**

grapes, apple, Arran chutney, oatcakes

### **Food Allergies and Intolerances**

Should you have any concerns about a food allergy or intolerance, please speak with a member of our team before ordering your food.

