

# A TASTE OF SPRING

### **STARTERS**

SOUP OF THE DAY served with crusty bread (VE, GF)

BATTERED HAGGIS SLICE on pea shoots, served with a peppercorn sauce

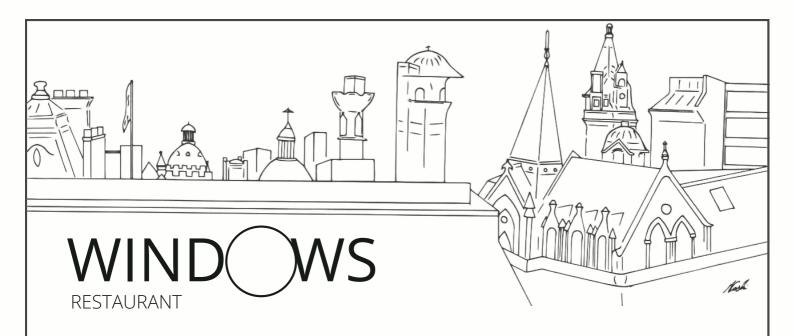
HALLOUMI STRIPS coated in panko breadcrumbs, deep fried, set on mixed leaves with a cool salsa (V)

## MAIN EVENT

BEEF STROGANOFF fillet beef strips cooked with onion & paprika finished with cream, served on a bed of rice

BAKED SCOTTISH SALMON with new potatoes & fresh broccoli drizzled with lemon oil (GF)

TAGLIATELLE PASTA in a mushroom onion & garlic cream sauce topped with fresh parmesan cheese (V)



### **DESSERTS**

PROFITEROLES filled with cream, smothered in a hot chocolate sauce

LEMON & HONEY CHEESECAKE with fresh berries & fruit coulis (GF)

RED VELVET CAKE served with strawberries & raspberry coulis (VE)

# **MOTHER'S DAY COCKTAIL**

YUMMY MUMMY! £9.60 Gin, Lemon Juice, Cranberry Juice & Prosecco

# **MOCKTAIL**

GRANNIE SMITH £5.60 Apple Juice, Lime Juice & Ginger Beer

#### 2 COURSES £23.00 PER PERSON

#### **3 COURSES £26.00 PER PERSON**

A variety of our dishes can be created without gluten. Please alert our team of your food allergies and intolerances, and we will take the responsible steps to prepare your meal safely. (V) Vegetarian dish | (VEA) Vegan dish available

An optional and discretionary 10% service charge will be added to your bill. Thank you.