



# Market Menu

## TO START

Soup of the Day served with a soft bread roll (v)

Tomato and Red Onion Bruschetta with sweet chilli balsamic glaze (v)

Ardennes Pate, caramelised onion chutney, oat cakes

## MAIN EVENT

Garlic and Herb Skin on Chicken, served with creamy mash, baked haggis & a whisky jus

Battered Scottish Haddock, served with tartare sauce, mushy peas

Mac & Cheddar Cheese, topped with oak smoked cheddar, served with garlic bread

Butternut Squash filled with Mediterranean vegetables topped with basil (v)

## INDULGE

Sticky toffee pudding with Arran Ice Cream & butterscotch sauce

Chocolate Brownie with Chantilly Cream & chocolate sauce

Trio of Arran Ice Cream, fresh berries

2 COURSE	£19.95
3 COURSE	£22.95

We source as locally as possible, using top quality Scottish produce whenever it is available.

Our local Scottish suppliers are **Mark Murphy & Partner** who supply our Scottish fruits, vegetables, cheeses, cream and yoghurt, **John Gilmour Butchers** for our finest quality Scotch Beef, **Bernard Corrigan** supplies our fresh fish/seafood and eggs daily and **Grahams Dairy** for our milk

Allergies or intolerances? Not a problem, please see a member of our team who will be happy to help.

