



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	£13.95
3 COURSE	£15.95

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.

