



Market Menu

TO START

Soup of the Day served with crusty ciabatta bread (V, Ve)

Ardennes Pate, Stornoway black pudding and Blue Murder cheese

Bruschetta with cherry tomatoes, balsamic glaze topped with guacamole and chilli flakes (V, Ve)

MAIN EVENT

Garlic and Herb Chicken, served with creamy mash, baked West Calder haggis & a jus

Vegetable Wellington Slices with a salsa coulis and sautéed new potatoes (V, Ve)

Thai Green Vegetables Curry, green beans, pak choi, green peppers, mange tout, served with flavoured rice (V, Ve)

Add Chicken (£4.25 supplement)

Battered Scottish Haddock, served with hand cut chips, mushy peas and tartare sauce

INDULGE

Sticky toffee pudding with Arran Ice Cream & butterscotch sauce

Chocolate Brownie with chocolate sauce and Chantilly cream, fresh berries (GF)

Today's choice of Arran Ice Cream, fresh berries

An optional & discretionary 10% service charge will be added to your bill. Menu subject to change.

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.

