

FRIDAY 14th TO SUNDAY 16TH FEBRUARY 2020 2 COURSES £19.95 – 3 COURSES £24.95

TO START

HOMEMADE SOUP OF THE DAY (GF Option) (V)

Served with fresh Bread & Butter

CHEF'S OWN CHICKEN LIVER PATE (GF OPTION)
Served with Oatcakes or Toast, Side Salad & Tomato Chutney

SLOE GIN CURED SMOKED SALMON (GF OPTION)
Served with Gin Pickled Cucumber Ribbons, Fresh Bread & Side Salad

CRISPY COATED CAMEMBERT Served with Salad & Cranberry Sauce

FRESH SCOTTISH MUSSELS

Served with a Garlic & White Wine Sauce & Garlic Bread

(subject to availability)

THE MAIN EVENT

FILLETSTEAK

Prime 80z 28 day aged Angus Steak Served with Chips, Grilled Tomato & Side Salad

Add Peppercorn or Whiskey Sauce £2.50

(£5 SUPPLEMENT)

MCALPINE'S STEAK & ALE PIE

Head Chef's special recipe of Tender Beef, Slow cooked the traditional way, topped with Puff Pastry, served with a choice of Potatoes or Chips & Seasonal Vegetables

JERK SEASONED HADDOCK, GUNPOWDER POTATOES & MOZZO VERDE

Pan Fried Haddock served with Gunpowder Potatoes & a Garlic, Pepper & Coriander Mozzo Verde

SPICY GUNPOWDER, HERB & GARLIC PASTA

A míx of ground Roasted Fennel, Cumín & Coríander Seeds, vegetables & Fresh Herbs, Served with Garlíc Bread

RED THAI VEGETABLE CURRY (VEGAN) (GF)

A vegan Curry of Vegetables with Coconut, Red Peppers, Chilli, Garlic & Thai Basil, Served with Rice & Naan Bread

OVEN BAKED PESTO & MOZZARELLA STUFFED CHICKEN BREAST WRAPPED IN PARMA HAM

Served with Potatoes & Seasonal Vegetables



SOMETHING SWEET



WHITE CHOCOLATE & STRAWBERRY CHEESECAKE

Served with Vanilla Ice-Cream

VANILLA PANNA COTTA

Served with mixed Berries

CHOCOLATE ORANGE TORTE (GF) (VEGAN)

Creamy Chocolate Orange Torte with a sponge base, served with Lemon Sorbet & mixed Berries

PROFITEROLES

Classic Choux pastry, Whipped Cream and Chocolate



All of our food is prepared daily therefore our menu is subject to availability. All ingredients may not be listed so please let your server know about any allergies or special dietary requirements

