



## Starters

### **Soup of the Day**

with crusty bread roll and butter

£3.50

### **Jaffs Chunky Cullen Skink (GF)**

creamy soup with smoked haddock, leeks and chunky potatoes, served with crusty bread roll and butter  
(GF option available with oatcakes)

Small £3.95                      Large £5.95

### **Homemade Chicken Liver and Bacon Pate (GF)**

with cranberry and red onion chutney and oatcakes

£5.25

### **Smoked Salmon and Dill Mousse**

on garlic toasted ciabatta with mixed salad leaves

£5.50

### **Prawn and Melon Salad (GF)**

with baby gem lettuce and marie rose sauce

£5.25

### **Warm Goats Cheese Tartlet (V)**

on fresh garden leaves  
drizzled with a balsamic reduction

£5.25



## Mains

### Traditional Roast Turkey

with oatmeal stuffing, chipolatas, carrot and turnip mash, brussel sprouts and roast potatoes

*(GF Option available – please inform your server)*

£12.95

### Scottish Extra Mature Steaks

*(GF option available – please inform your server)*

#### 12oz Sirloin Steak

£19.75

#### 10oz Ribeye Steak

£16.95

#### 9oz Fillet Steak

£23.00

all served with onion rings, grilled mushrooms, grilled tomato and French fries

Sauces - Diane, Pepper or Blue Cheese £2.50 (GF)

### Pan Seared Medallions of Fillet Steak (GF)

Served on sweet potato mash with mixed mushrooms and drizzled with truffle oil

£19.95

### Slow Braised Belly of Pork

on black pudding mash with apple chutney and magners jus

£12.95

### Breast of Chicken

Topped with haggis served on skirlie mashed potato with a leek and whisky sauce

Served with a selection of chefs vegetables

£12.50

(V) – Vegetarian

(GF) – Gluten Free – Please Inform Your Server



**Pan Seared Fillet of Salmon (GF)**

On lemon and basil risotto with a pink peppercorn cream

£12.95

**Roasted Vegetable Cannelloni (V)**

in a parmesan cream sauce and garlic bread

£10.50

**Chicken and Bacon Caesar Salad (GF)**

with croutons, sundried tomato, parmesan & caesar dressing with or without anchovies  
(GF option available without croutons)

£10.95

**Honey Roast Gammon (GF)**

Served with chefs vegetables and potatoes, skirlie and gravy

£12.50

**Chefs Homemade Curry (GF)**

with naan bread, mango chutney and coconut rice  
**(GF option available – please inform your server)**

Chicken £9.95

Vegetable £8.95

**Venison, Port and Fig Pie**

port braised venison and fig pie topped with crisp pastry  
served with creamy mashed potato and chefs vegetables

£14.50

**Jaffs Battered Haddock**

north sea haddock with salad garnish, coleslaw, french fries and tartare sauce  
(GF available, please inform your server)

**Small**

£8.25

**Medium**

£9.95

**Jumbo**

£11.25

(V) – Vegetarian

(GF) – Gluten Free – Please Inform Your Server



## Sweets

### **Christmas Pudding Cheesecake**

Served with double cream

£5.25

### **Traditional Scotch Trifle**

topped with fresh double cream

£4.95

### **Jaffs Sticky Toffee Pudding**

with butterscotch sauce and ice cream

£5.25

### **Apple and Cinnamon Crumble**

served with custard

£5.25

### **Egg Nogg Crème Brulee**

**(GF option available – please inform your server)**

served with shortbread biscuits

£5.25

### **Mulled Wine Poached Pear (GF)**

Served with luxury vanilla ice cream

£5.25

### **Selection of Scottish Cheese (GF)**

strathdon blue, mull of kintyre and caboc with local oatcakes

£6.25