



Starters

Scotch Broth (V) Artisan Bread and Butter	£5.00	Beetroot and Goat's Cheese Salad (V)(GF) With Rocket, Walnut and a Balsamic Glaze	£6.50
Sweet Potato Doughnuts (V) With Coriander Relish	£6.00	Hot Smoked Salmon Mousse (GF) Smoked Salmon, Capers, Cucumber and Lemon Dressing	£6.95
Teriyaki Duck Bon Bons (GF) Spring Onion Salad and Asian Mayo	£6.50	Chicken Liver Pate (GF) Fig Jam, Oatcakes and Salad	£6.50

Mains

Roast Turkey (GF) With all the Trimmings	£13.00	Cauliflower Steak (GF)(VE) Apple and Raisin Chutney, Hand Cut Chips and Salad	£10.95
Beef Olives Mashed Potato, Honey Roasted Vegetables and Pearl Onion Jus	£13.00	Herb Crusted Salmon (GF) Crushed Potatoes, seasonal Vegetables and a Chive Cream Sauce	£13.00
Wild Mushroom & Spinach Risotto (GF)(V) Vegetable Crisps and Rocket	£13.00	Honey Chilli Chicken or Veg (GF) (V) With Rice and Prawn Crackers	£12.50
North Sea Haddock and Chips (GF) Battered (GF) or Breaded, Minted Peas, Tartare and Lemon	£12.95	Sheridan's Beef Burger (GF) Cheddar Cheese, Smoked Bacon, Onion, Tomato, Gherkin, Burger Sauce and Chips	£12.95
Wholetail Scampi Chips, Salad, Tartare Sauce and Lemon	£11.95	Macaroni Cheese (V) Chips, Salad and Garlic Bread	£10.50

12" PIZZAS

£12.50 (Gluten Free Available, £2 Supplement)

Margherita Cheese, Tomato and Basil
Loaded Pepperoni Double Pepperoni
Veggie One (V) Goat's Cheese, Red Onion, Rocket and Walnuts
Vegan Mushroom (VE) Button Mushrooms, Spinach, Tomato, Vegan Cheese and Herb Oil
Roast Dinner Turkey, Pigs in Blankets, Roast Tatties, Sprouts and Skirlie

Sides

Sweet Potato Chips	£3.50
Garlic Bread	£3.00
Cheesy Garlic Bread	£3.75
Onion Rings (GF)	£3.75
Salad	£3.00
Wash	£4.00
Coleslaw	£3.00

Sweets

Sticky Toffee Pudding (GF) With Rich Toffee Sauce and Luxury Vanilla Ice Cream	£5.95	Fruit Crumble Tart with Crème Anglaise and Cinnamon Ice Cream	£5.95
Chocolate Brownie (GF) With White Chocolate Sauce and Caramelised White Chocolate	£5.95	Plum and Vanilla Cheesecake With Mulled Wine Sorbet	£5.95
Scottish Cheese Selection (GF) Apple and Raisin Chutney Grapes, Celery and Oatcakes	£7.50		

(GF) - Gluten free or can be adapted to be so. (V) - Vegetarian or can be adapted to be so. Please inform your server of any dietary requirements.
Your food is prepared and cooked in an environment where all 14 allergens may be present, therefore whilst we have strict separation processes, we cannot guarantee menu items will be 100% free of any particular allergen

SET MENU OVERLEAF



Set Christmas Menu 2021

2 Courses £18 / 3 Courses £23

Scotch Broth (V)
With Artisan Bread

Chicken Liver Pate (GF)
Fig Jam, Oatcakes and Salad

Hot Smoked Salmon Mousse (GF)
Sliced Smoked Salmon, Capers, Cucumber and Lemon Dressing

Baby Beetroot and Goat's Cheese Salad (V) (GF)
With Rocket, Walnut and a Balsamic Glaze

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Roast Turkey (GF)  
With all the Trimmings

Beef Olives  
Mashed Potato, Honey Roasted Vegetables and Pearl Onion Jus

Herb Crusted Salmon (GF)  
Crushed Potatoes, seasonal Vegetables and a Chive Cream Sauce

Wild Mushroom and Spinach Risotto (GF) (V)  
Vegetable Crisps and Rocket

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Sticky Toffee Pudding (GF)
With Luxury Vanilla Ice Cream

Plum and Vanilla Cheesecake
With Mulled Wine Sorbet

Scottish Cheese Selection (GF) (£2 Supplement)
Apple and Raisin Chutney Grapes, Celery and Oatcakes