



# Sunday Menu

## STARTERS

Soup of the Day *(v, vg, gfa)* £6.75  
Warm focaccia with flavoured butter

Haggis Strudel £8.95  
Oatmeal crumb, turnip fondant, thyme and whisky jus

Confit Ham Hock £8.95  
Pickled shallot and caper terrine, golden beetroot relish, endive and fine herbs

Roast Pepper Hummus *(v, gfa)* £8.45  
Pickled watermelon, cucumber relish, sweet drop peppers, marinated feta, grain salad

Duo of Oak Smoked Salmon *(gfa)* £11.95  
Sourdough crouton, aioli, pickled shallot and cucumber, endive and lemon balm

## MAIN COURSES

*Our Sunday Roasts are served family service style - with roast potatoes, seasonal vegetables and gratins, crispy Yorkshire puddings, and lashings of gravy*

Lemon and Herb  
Half Roast Chicken £22.45  
Creamy mash potato,  
thyme roasted carrot, thyme jus

Roast Sirloin of Beef £25.95  
Yorkshire pudding, rosemary roast potato,  
braised cabbage and horseradish cream

Maple & Mustard  
Glazed Smoked Ham Loin £22.45  
Rosemary roast potatoes, grilled pineapple,  
Tenderstem broccoli

Cornhill Steak Pie £19.75  
Slow braised chuck of beef,  
rich wine gravy, roasted roots

Beer Battered Haddock £18.95  
Sustainable haddock, chunky chips,  
tartare sauce and mushy peas.

Grilled King Oyster  
Mushroom *(gfa, v, vea)* £18.25  
Truffled risotto cake, caramelised  
shallot, tarragon essence

House Beef Burger £17.95  
6oz prime beef patty, crisp gem lettuce,  
tomato, coleslaw, brioche bun, house sauce,  
crisp pickle and fries  
Add: Haggis | Cheese | Bacon £2.00 each

## SIDES

Braised Red Cabbage *(vg)* £4.95

Sunday Roast Gravy *(gf)* £2.95

Yorkshire Puddings *(v)* £3.95

Sauté Greens and Spinach £4.95

Glazed Roots and  
Heritage Beets *(v, vea, gf)* £4.75

Beer Battered Onion Rings *(v, vg)* £4.75

Focaccia *(v, vea)* £4.45  
Flavoured butter and balsamic vinegar