

**Desserts**

Raspberry Crème Brulee <i>accompanied by shortbread</i>	£4.95
Chocolate Fudge Cake <i>served with chantilly cream</i>	£4.95
Lime and Ginger Cheesecake <i>with strawberry syrup</i>	£4.95
Banoffee Pie <i>with Cream</i>	£4.95
Rum 'n' Raisin Ice Cream Sundae	£4.95
Syrup Sponge Pudding <i>served with custard</i>	£4.95
Cheese & Biscuits <i>a selection of Scottish Cheeses with water biscuits &amp; oatcakes</i>	£5.25

**Tea & Coffee**

Espresso	£2.05
Cappuccino	£2.05
Latte	£2.05
Macchiato	£2.05
Americano	£2.05
Fresh Filtered Coffee	£1.95
Decaffeinated Coffee	£1.95
Freshly Brewed Tea	£1.95
Herbal & Fruit Infusions	£1.95
Hot Chocolate with Whipped Cream	£2.20
Chocolate Orange (with Cointreau)	£4.65
Chocolate Moka (with Tia Maria)	£4.65

**Speciality Coffees**

Dunedin ( <i>with Drambuie</i> )	£4.65
Lowland ( <i>with Scotch Whisky</i> )	£4.65
Gaelic ( <i>with Irish Whiskey</i> )	£4.65
Royale ( <i>with Brandy</i> )	£4.65
Jamaican ( <i>with Tia Maria</i> )	£4.65
Calypso ( <i>with Dark Rum</i> )	£4.65
Parisienne ( <i>with Cointreau</i> )	£4.65

**Starters & Light Bites**

Soup of the Day <i>served with crusty bread</i>	£3.85
Smoked Haddock Fishcakes <i>with lime and dill mayo</i>	starter £5.50 main course £8.00
Chicken Liver and Basil Pate <i>with an orange &amp; cranberry relish</i>	£5.90
Haggis and Black Pudding Stack <i>served with a spiced apple compote</i>	£6.50
Deep Fried Butterfly Prawns <i>with a sweet chilli dip</i>	£6.50
Portobello Mushrooms <i>stuffed with roasted cherry tomatoes and finished with a parmesan crust</i>	£5.20

**Main Courses**

Steak, Ale & Mushroom Pie	£9.75
Fresh Fillet of Haddock <i>in batter or breadcrumbs</i>	£9.75
Breaded Wholetail Scampi	£10.50
Chicken and Bacon Lasagne <i>served with a crisp salad garnish</i>	£9.50
Collops of Venison on Crushed Potatoes <i>with spiced redcurrant sauce</i>	£14.50
Escalope of Chicken Diane <i>served with basmati rice</i>	£10.50
Roasted Monkfish filled with Chorizo <i>with saffron cream and chef's special chutney</i>	£15.50
Beef Picaddo <i>pieces of rump steak marinated in garlic, bay leaf and chilli, pan fried and served in a piri piri sauce with basmati rice (this dish can only be served rare)</i>	£13.50
Wild Mushroom, Sundried Tomato and Spinach Risotto <i>with tempura vegetables</i>	£9.95