Sunday MENU

STARTER

HOMEMADE SOUP OF THE DAY £6.95
served with a bread roll & butter (ask server for allergens)

PANKO BREADED HAGGIS BON BONS £7.95
peppercorn sauce

GARLIC BRUSCHETTA £6.95
cherry tomatoes, red onion, basil, olive oil & balsamic glaze (GFA, DF, NF)

CREAMY GARLIC WILD MUSHROOMS £7.95
crispy onions, garlic bread (GFA, NF)

SHETLAND MUSSELS £8.25
Garlic, white wine & cream (GFA, NF)

MAIN COURSE

GILMOUR BUTCHERS SLOW COOKED SUNDAY ROAST
TOPSIDE OF BEEF £22.95 (GFA, DFA, NF)
Homemade Yorkshire pudding & all the trimmings
ADD EXTRA YORKSHIRE PUDDING £1.95

CHICKEN BALMORAL £19.95
Chicken breast stuffed with Campbells award winning haggis, wrapped in bacon, creamy mashed potato, seasonal vegetables (NF)

MACARONI CHEESE £14.95
Three cheese macaroni, garden salad & triple cooked chips (NF)

CLARK BRO'S BEER BATTERED HADDOCK & CHIPS £17.95
triple cooked chips, peas, lemon, tartare (GFA - grilled haddock, NF)

CHICKEN CAESAR SALAD £17.95
Grilled chicken breast, caesar dressing, panko breaded egg, smokey bacon, parmesan, anchovy, garlic croutons (GFA, DF, NF)

STEAK & SCOTTISH ALE PIE £17.95
Prime beef slow cooked in local ale, flaky pastry,seasonal vegetables & triple cooked chips (NF)

ALLERGENS

GFA - gluten free available with changes, DFA - dairy free available with changes, NF - nut free

If you have a food allergy or intolerance - please speak to the staff about the ingredients in your food and drink before you order. Please note, our kitchen is not allergen free. We use genetically modified cooking oil.