



CHEF'S MENU OF THE WEEK
MONDAY 14TH MAY TO SUNDAY 20TH MAY

STARTERS

FRESH FRUIT SALAD

INFUSED WITH MINT AND FINISHED WITH PASSION FRUIT DRESSING

MCSWEEN HAGGIS BON BONS

BREAD CRUMBED AND FRIED, SERVED WITH SWEET CHILLI SAUCE

HAM HOCK TERRINE

SERVED WITH PLUM AND APPLE CHUTNEY AND OATCAKES

MAINS

CHICKEN ARRABIATA PENNE PASTA

SERVED IN A LIGHTLY SPICED TOMATO SAUCE WITH GARLIC BREAD

THAI BEEF CURRY

SERVED ASIAN STYLE WITH BOILED RICE

NICIOSE SALAD

WITH TUNA CHUNKS, BOILED EGG, OLIVES, TOMATO, CUCUMBER AND MIXED LEAVES

DESSERTS

STICKY TOFFEE PUDDING

WITH CARAMEL SAUCE AND VANILLA ICE CREAM

VANILLA BAKED CHEESECAKE

WITH STRAWBERRY ICE CREAM AND A STRAWBERRY COULIS

TRIO OF ITALIAN ICE CREAM

WITH ROSSINI CURLS

STARTERS AND DESSERTS £3.95

MAIN COURSE £7.95

SMALL PLATE MAIN COURSE £4.95

Allergens - Please ask a member of staff for an allergen menu with detailed information