

# FIXED PRICE DINNER MENU

2 COURSES £18 PER PERSON

To start

**SOUP OF THE DAY** served with home baked bloomer bread (V) (GF\*)

**SMOKED MACKEREL FILLET** served with a red onion and rocket salad.

With horse-radish creme fraiche (GF)

**HALLOUMI WRAPPED IN SMOKED BACON** roasted with thyme and honey (GF)

**MAPLE AND BLACK PEPPER GLAZED WINGS** with a ranch dip (GF)

**CRAFT ALE BATTERED MUSHROOMS** with garlic mayo dip (GF\*)

Main course

**HAGGIS, NEEPS AND TATTIES** with oatcakes and a white onion and rosemary cream sauce

**BALMORAL CHICKEN** stuffed with haggis, wrapped in smoked bacon with a Speyside malt whisky sauce served on creamy mashed potatoes and chef's vegetables of the day

**SMOKED HADDOCK AND SPRING ONION FISHCAKE** served on creamed leeks with a watercress and potato broth

**MAPLE AND BLACK PEPPER GLAZED PORK** with a sour cream and chive loaded jacket potato and chef's vegetables of the day (GF)

**GRILLED VEGETABLE RAVIOLI** with roasted courgette, pine-nuts and cherry tomato

(V) Vegetarian (N) Contains nuts (GF) Suitable for a gluten free diet  
(GF\*) Can be adapted to become suitable for a gluten free diet  
(VGN)Vegan