

*Dinner Menu - June 2019*  
*Think Summer Think Strawberries*  
*Think Scottish Strawberries !!*

*Starters*

Melon and Strawberry Cocktail £6.50

Pear and Stilton Caesar Salad £6.75

Breaded Mushrooms with Garlic Mayo  
£6.75

Smoked Haddock and Salmon Fishcake  
and a thoughtie of Mornay Sauce £6.95

Caramelised Onion and Pesto Crouton  
topped with Goats Cheese £6.50

North Atlantic Prawn Platter £6.95

Cream of Asparagus Soup 3.75

+ + +

*Mains*

Fillet of Sole Wrapped Around Prawns and  
a Mornay Sauce £11.95

Supreme of Chicken with a Creamy Leek  
and Bacon Sauce £11.50

Slow Cooked Blade of Beef with a Rich  
Peppercorn Gravy and Mrs. Rennies  
Mashed Tatties £11.25

Shredded Chilli Fillet Beef with Rice £11.50

Mediterranean Vegetable Pinwheel with a  
Paprika Sauce £10.95

Supreme of Chicken Maryland with Bacon,  
Sausage, Onion Ring, Pineapple and  
Sweetcorn £11.95

West End Butcher Sirloin Steak £16.95  
(Served with a Diane Sauce or Peppercorn  
Sauce - extra £2.95)

+ + +

*Desserts 6.95 = with a Fruity  
Theme*

Pancake Stack of Local Strawberries  
topped with Whipped Cream

Pear Belle Helene : - Ice Cream and  
Chocolate Sauce

Lemon Meringue Pie

Brioche Raspberry Tartlette

Selection of Cheese and Biscuits

Why not try a wee dram of Scottish Liqueur  
with your Cheese – Raspberry Vodka,  
Bramble Whisky, £2.50

+ + +

Coffee with Home Made Fudge £2.20

*Wines £16.50*

*1. Chardonnay - Australia*

Rich, creamy and smooth with lots of ripe  
tropical fruit and creamy finish

*2. Pinot Grigio - Italy*

Refreshing, light and crisp – a lively white  
wine

*3. Sauvignon Blanc- Chile*

Stylish, dry and crisp with classic  
gooseberry aromas and concentrated citrus  
fruit.

*4. Rose - California*

Juicy and refreshing – lots of ripe, fresh red  
fruits, followed by a touch of sweetness

*5. Shiraz - Australia*

Sumptuous and big – packed full of  
blackberry fruits – smooth and juicy

*6. Cabernet Sauvignon -  
Australia*

Delicious and warm with a blackcurrant  
nose and ripe fruit

*7. Merlot - France*

Voluptuous, soft and lingering. Rich in  
colour, juicy fruit flavours with a soft supple  
finish