



Sunday Dinner Menu

To Start

Soup of the day	7.5
Heritage Tomato & mozzarella salad	7.5
Ham Hock Terrine, piccalilli	5.5
Haggis Scotch Egg. Roasted garlic aioli	7.5
Beef carpaccio, shallots, horseradish	7.5
Cured salmon, watermelon, orange	8.5
Shetland Mussels, garlic, shallots, cream	
8/15	

To Follow

Salmon, cod fishcake, shallot cream	14.5
Monkfish, curry sauce, pak choi	19.5
Cheese, ham chicken kiev, potato salad	14.5
Battered Haddock & chips, tartar sauce	14.5
The Lodge Burger, smoked cheese, chips	14.5
Venison spelt, wild mushrooms	19.5
35 day aged Fillet steak, chips	28.0
35 day aged rib eye steak, chips	25.0
Potato Gnocchi, butternut squash, gorgonzola	13.5
Thick cut gammon steak, fried egg & chips	15.5
Roast of the day,	15.5

On the Side

Peppercorn, bearnaise or garlic & herb butter	2.5
Macaroni cheese	4.5
Courgette & parmesan salad	3.5
Seasonal Greens	3.0
Honey roast root vegetables	3.5
Triple cooked chips	3.5
Minted baby potatoes	3.5
Beer battered onion rings	3.5

To Finish

Sticky toffee pudding, vanilla ice cream	6.5
White chocolate, honeycomb tart, raspberries	6.5
Scottish cheese plate, chutney, oatcakes	9.9
chocolate fondant, cherry sorbet	7.0
Section of ice cream & Sorbets	5.5
Apple bramble crumble, custard	6.5

Allergy advice – For all allergy requirements please ask a member of staff