



## Sunday Lunch Menu

### To Start

|  |     |
|--|-----|
| Soup of the Day                            | 5.0 |
| haggis scotch egg, aioli                   | 8.0 |
| Cured salmon, bilini, wasabi crème fraiche | 8.5 |
| tempura squid, mango, chilli               | 6.5 |
| Heritage beetroot, goats cheese, walnuts   | 6.5 |
| cured meat selection, pickles              | 7.5 |
| Tiger prawns, bloody Mary                  | 9.0 |

### To Follow

|  |      |
|--|------|
| Haddock, chips, breaded or battered      | 14.5 |
| The Lodge Burger, smoked cheese, chips   | 14.5 |
| Root vegetable Wellington, savoy cabbage | 14.5 |

### Roast of the day

**15.5**

Dry aged sirloin of beef (served pink), ½ roast guinea fowl or nut roast  
all served with roast potatoes, honey glazed heritage carrots, buttered greens,  
yorkies and homemade beef gravy

### Catch of the day

**13.5**

Sea bass fillet, asian style broccoli, honey, soy glaze

### On the Side

|   |     |
|---|-----|
| Peppercorn, Diane or garlic & herb butter | 1.5 |
| Seasonal Greens                           | 3.0 |
| Triple cooked chips                       | 3.0 |
| Mash potato                               | 3.0 |
| Beer battered onion rings                 | 3.0 |

### To Finish

|   |     |
|---|-----|
| Sticky toffee pudding, vanilla ice cream            | 5.0 |
| Scottish cheese of the day, fig chutney, fruit loaf | 6.5 |
| plum tarte tatin, lemongrass ice cream              | 6.0 |
| Section of ice cream & Sorbets                      | 4.5 |
| Apple bramble crumble, custard                      | 6.0 |
| Affagato  | 3.5 |

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