

istorically, the pineapple symbolises welcome, friendship and great hospitality. Keeping food miles as short as possible, the menu will bring together the very best fresh seafood, meat and vegetables that we can source. We guarantee a culinary journey of local produce, created under the tutelage of our Executive Chef, Alan Clarke.

STARTER

Beef Scotch Broth vegetable broth available

Charcuterie Board meats, cheeses, olives, chutney & oaties

Whipped Goats' Cheese pickled beetroot, crushed walnuts

Tian of Haggis neeps & tatties, whisky sauce

Breaded Scampi tartare sauce

MAIN

Sirloin of Beef

Loin of Pork

Chicken Breast & Thigh

all roasts come served with roast potatoes, skirlie, Yorkshire pudding, gravy

Seatrout

honey & chilli sesame, miso broth, baby potatoes, wilted greens

Isle of Mull Cheddar & Pancetta Gnocchi red onion marmalade, toasted loaf, dressed rocket vegetarian option available

DESSERT

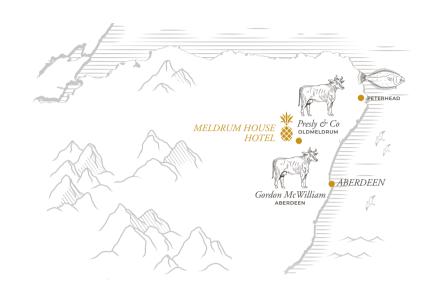
Rhubarb Crumble custard

Bread & Butter Pudding raspberry jam, vanilla ice cream

Dark Chocolate Brownie salted peanut butter brittle

Vanilla Panna Cotta mango & pineapple

Cheeseboard cheeses of the day chutney, grapes, celery, oaties



SUNDAY SHARING

Our Sunday sharing board includes a choice of each meat, roast potatoes, skirlie, Yorkshire pudding, 2 extra side orders as well as 3 sauces.

Supplement for sharing board £5 per person.

Sirloin of Beef

Loin of Pork

Chicken Breast & Thigh

SAUCES

3

Onion Jus

Red Wine Jus Pepper Sauce	3
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SIDES	
Roast Potatoes	5
Skirlie	5
Roasted Vegetables	5
Wilted Greens	5
Cauliflower Cheese	5

TEA & COFFEE

Teas	4
Breakfast , Earl Grey, Cranberry, Green, Chamomile	
Coffees	4
Columbian Coffee , Espresso, Macchiato, Cappuccino, Latte, Flat White	
Served with sweet treat	

2 COURSES **30** / 3 COURSES **35 SERVED 12.30-3PM**