



## **May 2025**

Fan of Galia Melon (GF) (VG) – With pomegranate seeds, mango sorbet and raspberry coulis £7.95

Sauteed King Prawns (GF) – King prawns cooked in garlic and lemon butter, served with gluten-free garlic croutons £9.50

Smooth Duck and Orange Liqueur Parfait (GF) — Served with gluten free oatcakes £7.50

Grilled Goats Cheese Salad (GF) (V) — Served with rocket and pine nuts, drizzled with lemon oil £8.50

Sweet Potato and Coconut Soup (v) (GF) (vG) — Served with warm bread roll £6.50

(gluten free bread available on request)



**Breaded North Sea Haddock** -Served with chefs own hand cut thick chips and a side of homemade tartare sauce **£18.95** 

**Creamy Tuscan Chicken (GF)** - Chicken cooked in a creamy herb sun-dried tomato sauce with spinach and parmesan cheese, accompanied with wild rice £18.95

**Steak Frites (GF) -** Garlic marinated 8oz ribeye steak, cooked to your liking, topped with parsley butter served with piri-piri salted fries and coleslaw £27.00

Butternut Squash and Lentil Wellington (vG) - Butternut squash with mixed lentils flavoured with cumin in filo pastry. Served with winter root vegetables and Chef's own hand cut chips £16.95

Spaghetti Pork Meatballs - In a tomato and basil sauce served with garlic bread £16.95



**Craighaar Sticky Toffee Pudding** - Made to our traditional recipe, served with toffee sauce and vanilla ice cream £7.95

Banoffee Tart – Served with toffee ripple ice cream £8.25

Caramelised Biscuit Cheesecake - Served with vanilla ice cream £7.50

**Vegan Chocolate And Coconut Tart (VG) (GF)** - Served with winter berry coulis and coconut ice cream £7.50

Baked Cinnamon-Spiced Rice Pudding (GF)- Served with spiced apple confit £7.50



Tea/Coffee With Fudge **£2.95**