

SUNDAY ROAST MENU

2 Courses - £22.95

3 Courses - £26.95

STARTERS

Homemade Soup of the Day (V, Vg, DF, GF)

Served with warm Crusty Bread

Chicken, Vegetable (V) or Haggis Tempura

With Crisp Salad and Sweet Chilli Sauce

Sauteed Button Mushrooms (V)

In a Garlic Cream Sauce, with a Cheddar Cheese Glaze and Garlic Bread

Seasonal Melon (V, Vg, GF, DF)

Berry Compote, Mango Sorbet and Fruit Coulis

Chicken Liver Pate (GF)

Crisp Salad, Red Onion Chutney and Oatcakes

MAINS

Ayrshire Roast Beef with Yorkshire Pudding

With Red Wine Jus, Mashed and Roast Potatoes, and Seasonal Vegetables

Butterfly Chicken Breast with Yorkshire Pudding

Rich Roast Gravy, Mashed and Roast Potatoes, and Seasonal Vegetables

Roast Ayrshire Ham (GF)

With a Honey Butter Glaze, Mashed and Roast Potatoes, and Seasonal Vegetables

Steak & Ale Pie

Golden Puff Pastry, Mashed Potatoes and Root Vegetables

Beer Battered Haddock

Served with Crisp Salad, Fries and a Lemon Wedge

Camembert, White Onion & Fig Tart (V)

With Boiled Potatoes, Fresh Salad & Balsamic Dressing

DESSERTS

Warm Apple & Caramel Crumble (V)

Whipped Cream and Vanilla Ice Cream

Sticky Toffee Pudding (V)

With Butterscotch Sauce and Vanilla Ice Cream

Cheesecake of the Day (V)

With Whipped Cream and Fruit Coulis

Chocolate Truffle Torte (V, Vg, GF)

Whipped Dairy Cream and Chocolate Sauce

Chocolate Fudge Cake (V)

Whipped Cream, Chocolate Crumb and Vanilla Ice Cream

Trio of Ayrshire Dairy Ice Creams (V, GF)

Chocolate, Strawberry and Vanilla Ice Cream with a choice of Sauces