



Steak Night

19 May 2023

To Start:

Spinach, Mushroom & Garlic Twice Baked Cheddar Soufflé

Stornoway Black Pudding, Crispy Streaky Bacon & Soft Boiled Quail Egg with an Orange & Mustard Dressing

Beetroot Cured Salmon with Denhead Asparagus, Chimichurri and Lemon & Dill Slaw

Your choice of Steak:

(with triple cooked chips, tender stem broccoli, cherry vine tomato, peppercorn sauce & truffle mayonnaise)

Ribeye

Sirloin

Fillet (+£5)

Venison Loin

(served with red wine sauce)

For Dessert:

Chocolate & Raspberry Meringue with Raspberry Sauce

White Chocolate & Ginger Cheesecake with Lime Coulis

Warm Strawberry & Rhubarb Cake with Vanilla Ice Cream

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Cheese Board: Connaga Clava, Lochnagar Cheddar & Hebridean Blue with Gloagburn Oatcakes

Followed by Tea, Coffee & Fudge

2 Courses £39 3 Courses £45





Wine, Beer & Sparkling

White:

125ml / bottle

Tinpot Hut Sauvignon Blanc (NZ) £5.50 / £27.50

A classic NZ sauvignon: crisp, fresh, balanced. A delight.

Cantina di Gambella, Pinot Grigio (IT) £5.25 / £26.50

A full, intense & refreshing pinot grigio with notes of peach & white flowers.

Red:

Montes Alpha Cabernet Sauvignon (CHI) £5.50 / £27.50

Complex and fruity cabernet, full of spice, cocoa & tobacco notes.

Allegrini Valpolicella (IT) £5.50 / £27.50

Mature red and black fruits, black pepper & aromatic herbs. Succulent, crisp, long satisfying finish.

Rose:

Famille Perrin Luberon Rose (FR) £4.95 / £23.50

Prosecco:

Ca Di Alte (IT) 200ml £8.95

St. Andrews Brewing Lager 330ml £4.25

St. Andrews Brewing Pale Ale 330ml £4.25

Scruffy Dog Cider 330ml £4.25

