

DINNER MENU

	NIBBLES		
HOLE	COURSE	DETAILS	PRICE
	Haggis Bon Bon, Chive	Chive, Mustard, Mayo	£7.00
2	Bread	Smoked Salt Butter, Basil Oil	£7.00
	STARTERS		
1	Soup of The Day	Bread & Butter	£7.00
2	Beef Brisket Taco	Guacamole, Crispy Onion, Salsa Roja	£9.60
3	Crispy Chicken Wings	Coated in BBQ Sauce	
		Coated in Teriyaki Sauce	£9.00
4	Prawn or Vegetable Tempura Bites	Sweet Chilli	£9.60/£8.00
5	Breaded Mozzarella	Coriander Salad, Salsa	£8.00
6	Sea Food Chowder	Smoked Haddock, Prawn, Potato, Leek, Bread & Butter	£12.00
	MAINS		
	Battered Haddock	Fries, Peas, Chunky Tartar, Lemon	£21.60
2	Spiced Fried Chicken Burger	Gem, Tomato, Onion, Relish, Sweet Chilli Mayo & Fries	£21.60
3	Angus Beef Burger	Cheddar, Bacon, Gem, Tomato, Onion, Relish & Fries	£21.60
4	Hot Smoked Salmon	Avocado, Beetroot, Leaves, Salt & Pepper Dressing	£24.00
5	Braised Beef Cheek	Creamy Mash, Kale, Onion Gravy	£26.00
6	Grilled Pork Cutlet	Stornaway Mash, Broccoli, Apple Compote, Bornier Sauce	£26.00
7	Hake Fillet	Cauliflower Risotto, Basil Pistou, Lemon Yoghurt	£24.00
8	Vegetable Salad	Rice Noodles, Chilli, Spring Onion, Cucumber, Iceberg Coriander, Peanut, Lime, Soy	£17.00
	SIDES		
1	Sun Blush Tomato, Olive Salad		£6.00
2	Truffle Oil, Parmesan Fries		£7.00
3	Battered Onion Rings		£7.00
4	Grilled Broccoli, Onion, Parmesan		£7.00
	DESSERTS		
1	Sticky Toffee Pudding	Salted Caramel, Raspberry Ripple Ice Cream	£9.60
2	Blueberry Crème Brulee	Shortbread	£9.60
3	Selection of Ice Cream & Sorbet	Fresh Berries	£7.00
4	Apple & Cherry Crumble Tartlet	Vanilla Anglaise	£8.00
5	Selection of Cheese	Oat Cakes, Fig, Chutney	£12.00