

## Lunch...



<b>Filled, Toasted Ciabatta (or GF Roll), Parsnip Crisps, Dressed Leaves</b>		
Home Cooked Ham, Tomato, Chutney, Gherkin		<b>£7.5</b>
Brie & Cranberry		<b>£7.5</b>
Classic Prawn Marie Rose		<b>£8.5</b>
Roast Turkey & Bacon, Truffle Mayonaise		<b>£7.5</b>
Smoked Salmon, Apple, Cucumber, Wasabi Emulsion		<b>£8.5</b>
<b>ADD Soup of the Day</b>		<b>£3.5</b>
<b>Soup</b>	Soup of the Day, Homemade Bread, Whipped Butter	<b>£5</b>
<b>Arancini</b>	Butternut Squash & Sage, Pickled Apples, Walnuts	<b>£8.5</b>
<b>Bon Bons</b>	Haggis Bon Bons, Creamed Mash, Pepperd Whisky Sauce	<b>£7</b>
<b>Parfait</b>	Chicken Liver Parfait, Oatcakes, Red Onion Marmalade	<b>£9</b>
<b>Scotch Egg</b>	Smoked Haddock & Spring Onion, Crispy Capers	<b>£9</b>
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<b>Ribeye Steak (8oz)</b>	Fries, Garlic & Herb Roasted Tomato, Wild Mushrooms	<b>£28</b>
<b>(Add a Sauce?)</b>	Peppercorn/Bearnaise/Blue Cheese/Red Wine Jus	<b>+£2.5</b>
<b>Fish &amp; Chips</b>	Beer Battered Haddock, Pea Purée, Tartare Sauce, Lemon	<b>£15</b>
<b>Steak Burger (6oz)</b>	Brioche Bun, Pickle, Tomato, Leaves, Mustard Mayo, Fries	<b>£13.5</b>
<b>(Add a Burger Topping?)</b>	Bacon/Cheddar/Blue Cheese/Red Onion Marmalade	<b>+£2</b>
<b>Turkey</b>	Roast Turkey, Confit Leg Bon Bon, Roast Fondant Potato, Kilted Sausage, Skirlie, Cranberry, Bread Sauce	<b>£22</b>
<b>Nut Roast</b>	Cashew & Cranberry Nut Roast, Parsnip Puree, Creamed Sprouts, Roast Chestnuts	<b>£17</b>
<b>Lamb</b>	Chump, Sweet Potato Dauphinoise, Red Cabbage, Barley Jus	<b>£27</b>
<b>Eggs Royale</b>	Toasted Brioche, topped with Smoked Salmon, Spinach, Two Poached Eggs, Herb Hollandaise	<b>£12</b>
<b>Side Orders</b>	Homemade Breads, Butter, Oil & Balsamic / Crispy Fries / Creamy Mash Onion Rings / Buttered Greens / Dressed Leaves, Capers & Parmesan	<b>£3</b>
<b>Sticky Toffee Pudding</b>	Warm Toffee Sauce, Homemade Ice Cream	<b>£8</b>
<b>Ice Cream &amp; Sorbet</b>	Trio of Homemade Ice Creams & Sorbet	<b>£6</b>
<b>Cheese</b>	Scottish Cheeses, Oatcakes, Grapes, Celery	<b>£9</b>
<b>Christmas Pudding</b>	Vanilla Anglaise, Brandy Butter Ice Cream	<b>£8</b>
<b>Brownie</b>	Chocolate Nut Brownie, Honeycomb, Orange Fudge Ice Cream	<b>£8</b>
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<b>Coffees &amp; Selection of Teas, Homemade Fudge &amp; Mince Pie</b>		<b>£3.5</b>
<b>Kildrummy Christmas Eggnog Latte (Only for Grown-ups), Homemade Fudge &amp; Mince Pie</b>		<b>£7.5</b>

Prices are all inclusive of VAT at the prevailing rate. **ALLERGY ADVICE** Everything on our menus is produced on-site, by our chef, in an environment where the following allergens are present and used regularly: **NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS & CRUSTACEANS, SOYA, LUPIN, CELERY, MUSTARD, SESAME SEEDS**  
IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW AND OUR CHEF WILL BE HAPPY TO ADVISE OR ADAPT THE MENU