

**Starters**

**Soup of the day**

homemade bread

**Garlic chicken wings**

buffalo bbq sauce

**Beetroot salad**

salt baked & sweet pickled beetroot, fig puree, pancetta crisp

**Vegetarian haggis bon bons**

wholegrain mustard mayo

**John Ross smoked salmon and leek risotto**

rocket salad

**Mains**

**Wild mushroom & spinach pithivier**

celeriac velouté

**Beer battered haddock**

hand cut chips, tartar sauce, crushed peas

**Fillet of plaice**

prawn mousseline, kale, baby potatoes, herb butter sauce

**Breast of chicken**

chorizo, parmesan mash, butternut squash, café au lait

**21 day aged sirloin steak**

cherry tomatoes, hand cut chips, peppercorn sauce (£7.50 supplement)

**Holyrood beef burger**

brioche bun, gem lettuce, beef tomato, hand cut chips, onion ring

add cheese £1

add bacon £1

add fried egg £1

**Sides**

Hand cut chips **£4**

Herbed baby potatoes **£4**

Mixed salad **£4**

Autumn green vegetables **£4**

Beer battered onion rings **£4**

**Desserts**

**Camomile & honey crème brulee**

mango ice cream

**Sticky toffee pudding**

butterscotch sauce, vanilla ice cream

**Poached pear frangipane tart**

pink ginger clotted ice cream

**Bitter chocolate delice,**

feuillantine, raspberry sorbet

**Mint cheesecake pavlova,**

fresh berries, shortbread

**2 COURSES £20 / 3 COURSES £25**

**All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks. All prices include VAT.**