



## DINNER MENU

Served from 5pm until kitchen closes

### Starters

Seasonal Melon - £4.25

Served with summer berries and a red wine cinnamon syrup

Scottish Mussels - £4.75

White wine, garlic, leek & cream and organic bread

Vegetarian Soup of the Day - £3.35

Home-cured Gravavlax - £4.95

Served with an orange- and grapefruit-dressed salad

Stornoway Black Pudding - £4.65

On a toasted muffin with a poached hens-egg & hollandaise sauce

### Mains

Home-made Tagliatelle - £8.95

Served with wild mushrooms, spinach and Parmesan cheese

WEST Beer Battered Fillet of Pollock - £9.25

Served with hand-cut chips and home-made tartar sauce

British Sea Trout - £9.55

Served with a fennel and runner bean fricassée & baby potatoes

Pork Fillet - £9.95

Stuffed with marinated prunes, mashed potato & wild mushroom sauce

Steak & Dunkel Pie - £9.95

Served with seasonal vegetables and potatoes topped with puff pastry

Corn, Butternut and Sage Risotto - £8.95

### Desserts

Summer Berry Stack with Brioche and Chantilly Cream - £4.35

Baked Vanilla Cheesecake - £4.25

Trio of Lanark-made Ice-Cream - £3.95

Scottish cheeseboard with Oatcakes and Chutney - £4.75

Sticky Toffee Pudding with Vanilla Ice-cream - £4.25