

**Available:**  
**Mon to Thurs: 3.30 – 7.30**  
**Fri & Sat: 3.30 – 6.30pm**  
**& Sun: 4.30 - 6.30pm**



DISCOVER THE VALUE OF GOOD EATING

## **PRE-THEATRE MENU**

**Starter & Main Course £14.50**

Donate here

Thai Mussel Broth  
Chef's Vegetarian Soup of the Day  
Mussels of the Moment (please ask your server)  
Smoked Salmon and Prawns, bound in marie rose  
Haggis Pakora, spicy tomato dip  
Chicken and Ham Hough Terrine, merchant's chutney

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Baked Fillet of Coley, thermidor sauce  
Grilled Trout Fillets, with warm pesto dressing  
Deep Fried Haddock with Chips, tartare sauce  
Merchant's Mince 'n' Tatties  
Oven Baked Supreme of Chicken, leek and mushroom cream  
Pan Seared Loin of Pork, wholegrain mustard sauce  
Spinach and Ricotta Ravioli, salsa rosa and garlic bread

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### **Desserts..... £3.50**

Vanilla Pannacotta, berry compote  
Chocolate Brownie, sauce anglaise  
Warm Sticky Toffee Pudding, butterscotch sauce  
Vanilla, Tablet or Cranachan Ice Cream, berry coulis  
Duo of Scottish Cheeses, with biscuits

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Coffee or Tea with home-made tablet...£1.85

*A discretionary 10% service charge is added to the bill for tables of 6 people or more*