Starters

SOUP OF THE DAY (V/VEO/DFO/GFO)

Chef's homemade soup of the day served with a warm bread roll
£6.50

BAKED MINI CAMEMBERT (VO)

Whole baked mini camembert with garlic & rosemary served with onion chutney & crusty bread
£8.50

WILD BOAR & PLUM PATE (GFO/DFO)

Served with pickled watermelon & oatcakes
£7.50

PRAWN MAIRE ROSE COCKTAIL (DFO)

A classic prawn cocktail with marie rose sauce served alongside brown bread & butter
£8.95

PORCINI MUSHROOM ARANCINI (VO/GFO)

Served with a garlic & herb mayonaise
£7.95

Festive Specials

ROAST TURKEY DINNER (DFO/GFO)

Succulent lemon & thyme roasted turkey served with roast potatoes, pigs in blankets, seasonal vegetables, creamed mash potato & skirlie
£19.50

ROAST BEEF DINNER (GFO/DFO)

Slow roasted topside beef served with a yorkshire pudding, roast potatoes & mixed roasted vegetables alongside a rich red wine jus
£20.95

DROUTHY FESTIVE BURGER

Have your choice of a beef burger or a breaded chicken burger both served in a brioche bun with lettuce, tomato, cranberry sauce & pigs in blankets topped with cheese served with coleslaw and fries
£17.95

ROAST VEGETABLE WELLINGTON (VO/VEO)

Root vegetable wellington with a butternut squash and sweet potato filling encased in golden puff pastry served alongside creamed mash potato, mixed vegetables & a rich gravy
£16.50

Drouthy Mains

CHICKEN GOUJONS (GFO)

Golden battered chicken goujons served with skinny fries, mixed leaf salad, homemade coleslaw & choice of dip: garlic mayonnaise, sweet chilli or BBQ sauce

£14.50

RUMP OF BEEF (GFO/DFO)

28 day aged rump of beef in a pancetta, onion & garlic red wine sauce served alongside fondant potato & mixed roasted vegetables

£22.95

CHINESE CRISPY DUCK (GFO)

Crisy duck flavoured with a chinese insipired orange sauce served with fondant potato and seasonal vegetables

£20.95

FILLET OF HADDOCK (GFO)

Fillet of haddock wrapped in Scottish smoked salmon served with creamed mash potatoes, mixed vegeables & a light cheese sauce

£17.95

Desserts

CHRISTMAS PUDDING (GFO)

Richly spiced & fruity christmas pudding served alongside a boozy brandy sauce
£6.50

HOMEMADE CHEESECAKE OF THE DAY (V)

Chef's homemade cheesecake of the day served with your choice of vanilla ice cream or cream
£6.95

HOMEMADE STICKY TOFFEE PUDDING (GFO)

Warm sponge pudding served with salted caramel sauce and your choice of vanilla ice cream or cream
£7.95

CHOCOLATE FONDANT (GFO)

Indulgent chocolate fondant accompanied with a seasonal fruit compote
£8.50

HOMEMADE SHERRY TRIFFLE

Classic homemade triffle made with victoria sponge soaked in sherry layered with jelly then topped with custard & cream
£7.95

Hot Drinks

Americano £3.20
Single Espresso £2.50
Double Espresso £3.50
Flat White £3.70
Cappuccino £3.80
Café Latte £3.70
Mocha £3.90
Baileys Latte £6.20
Drambuie Coffee £5.60
Irish Coffee £5.60
Hot Chocolate £3.60
Deluxe Hot Chocolate (topped with whipped cream & marshmallows) £4.20
Tea (ask your server for flavour options) £3.00
Add a syrup £1.00 (vanilla - caramel - hazelnut - mint - gingerbread)