

Treat the one you love this Mother's Day

Mother's Day Menu

Served Sunday 26th March 12 -8.30pm

Starters

(V) Tomato and Basil Soup with Homemade Focaccia Bread	£4.50
(GF) Hearty Cullen Skink made with locally smoked haddock and a warm <u>bread roll</u>	£6.95
(V) Roasted Cauliflower Mull Cheese Mornay finished with Truffle Oil	£5.95
Trio of Scottish Puddings with Whisky Sauce	£5.95
Moules Mariniere with a Bread Roll	£6.50
Mini Beef Wellington- Made with Locally Smoked Fillet Steak, Wrapped in Homemade Black Pudding and Puff Pastry served with Wild Mushrooms and Jus	£7.95
(V) Twice Baked Cheese Soufflé with Roasted Tomato Salad	£6.50
Chicken and Apricot Terrine Wrapped in Smoked Bacon served with Chutney	£5.95
Homemade Smoked Salmon Tortellini's with a Mussel Cream Sauce	£7.25

Mains

Roast Topside of Beef, served with Goose Fat Roast Tatties and Fresh Seasonal Vegetables	£12.95
Aberdour Steak and Ale Pie served with Buttered Seasonal Vegetables and Chipped, Boiled or Mashed Potatoes (S)	£10.95
Haddock and Chips served with Crushed Peas, Tartar Sauce and a Lemon Wedge (S)	£11.95
(GF) Malaysian Chicken Curry served with Basmati Rice and Homemade <u>Flatbread</u> (S)	£10.95
(V&GF) Available as a Vegetarian (S)	£9.95

Homemade Fishcakes served with Malaysian Style Noodles (S)	£13.50
(GF ?) Chargrilled Steak Burger served on a Homemade <u>Brioche</u> with Chips & Salad (S)	£10.95
Confit Leg of Duck served with Black Pudding Tatties, Roasted Celeriac and Jus	£13.95
Harrisa Marinated Lamb Rump served with a Chorizo & Chickpea Cassoulet	£14.50
(V) Pea and Mint Risotto served with a Parmesan Crisp	£11.00
Herb Crusted Fillet of Salmon served with Nicoise Potatoes	£11.95
Oven Roasted Chicken Supreme stuffed with Fresh Tomato & Basil, served with Dauphinoise Potatoes, Pak Choi and Jus	£13.50
Jacobs Ladder- Succulent Braised Beef on the Bone on a Truffle Mash with Smoked Bacon and Savoy Cabbage and a rich Rosemary Jus	£14.50
(V&GF) Smokey Five Bean Chilli served with Rice and Guacamole (S)	£10.95

Desserts

Turkish Delight Pana Cotta, with Homemade Turkish Delight and Dark Chocolate Ganache with Pistachio's	£6.25
Hot Sticky Toffee Pudding with a Rich Toffee Sauce and Homemade Vanilla Ice Cream	£5.45
(GF) Chocolate Orange Rice Pudding	£5.50
(GF) The Aberdour Rhubarb Crumble served with Homemade Raspberry Ripple Ice Cream	£5.50
Black Cherry Baked Alaska served with a Dark Chocolate Sauce	£6.25
Selection of Cheeses served with Homemade Chutney	£6.95

Hot Drinks Menu

Black/ White Coffee	Liquor Coffee
Hot Chocolate	Tea by the Pot
Latte	Cappuccino
Espresso	

GF = Gluten free, GF? =Mostly Gluten Free, V = Vegetarian, S = Senior Portion Available **£6.95**
 For any allergies please ask your server as some of our dishes can be tailored to suit