

PETIT DÉJEUNER

BREAKFAST {9AM TO 11.30AM}

FRESH BAKED CROISSANT (V)	3.00
Normandy Butter, Strawberry Jam	
MORNING ROLL.	3.50
with choice of filling, Smoked Ayrshire Bacon or Crombies Sausage	
CA-VA BREAKFAST	9.00
Corrie Mains Fresh Farm Fried Eggs, Smoked Ayrshire Bacon, Crombies Sausage, Black Pudding Potato Cake, Tomato Compote, Toasted Sourdough	
VEGETARIAN BREAKFAST (V).	9.00
Corrie Mains Fresh Farm Fried Eggs, Vegan Sausage, Avocado, Broccoli, Mushrooms, Tomato Compote, Toasted Sourdough	
TOASTED BAGEL	7.00
Highland Smokehouse Salmon, Herb Cream Cheese, Red Onion, Cucumber, Capers	
SMASHED AVOCADO, Poached Eggs, Toasted Sourdough (V)	6.00
EGGS EN COCOTTE (V)	5.50
Crème Fraiche, Woodland Mushrooms, Gruyere Cheese, Sourdough	
EGGS EN COCOTTE	5.50
Crème Fraiche, Smoked Ham, Gruyere Cheese, Sourdough	
BRIOCHE FRENCH TOAST	7.00
Smoked Ayrshire Bacon, Canadian Maple Syrup	
BUTTERMILK PANCAKES (V)	6.50
Crème fraiche, Canadian Maple Syrup, Raspberries	

DÉJEUNER

SANDWICHES {11.30AM TO 4PM}

FRESH BAKED CROISSANT (V)	3.00
Normandy Butter, Strawberry Jam	
FRESH BAKED CROISSANT	7.00
Ham and Emmental Cheese, Salad Leaves	
CROQUE CHAMPIGNON (V)	7.00
Bechamel, Emmental, Mushroom, Salad Leaves (V)	
CROQUE MONSIEUR	7.00
Bechamel, Emmental, Smoked Ham, Salad Leaves	

OPEN TOASTED

PASTRAMI, EMMENTAL	8.00
Sourdough, Gherkin, Russian Dressing, Gem Lettuce	
GOATS CHEESE (V)	7.00
Sourdough, Provençal Vegetables, Rocket, Aged Balsamic	
GREENLAND PRAWNS	8.00
Sourdough, Gem Lettuce, Sweetcorn & Cucumber Salsa, Marie Rose Sauce	

ADD MUG SOUP TO SANDWICHES	+3.00
ADD FRITES	+3.00

SIDES

FRITES	3.00
HOUSE SALAD with French Dressing	2.00
TOMATO & RED ONION SALAD.	2.00
TRUFFLE & PARMESAN FRITES.	3.50
TENDER STEM BROCCOLI with Extra Virgin Olive Oil	3.00
GRUYERE SPINACH	3.00
CREAMED MASH	3.00

DESSERTS

PAIN PERDU.	6.00
Vanilla Custard French Toast, Caramelized Apple, Vanilla ice cream	
CHOCOLATE BOX, Raspberry Coulis, Chantilly	6.00
STRAWBERRY & WHITE CHOCOLATE MERINGUE	6.00
Chantilly, Raspberry Compote	
SELECTED CHEESE BY CLARKS FINE FOODS	8.00
Spicy Plum Chutney, Sourdough Crispbreads	

BRASSERIE

DAY MENU {12PM TO 9PM}

STARTERS

SOUP DU JOUR, French Baguette, French Butter (V)	3.95
CHICKEN, HAM & GRUYERE CROQUETTE	7.00
Tomato Chutney, Salad Leaves	
CHICKEN LIVER PARFAIT.	7.00
Spiced Plum Chutney, Salad Leaves, Sourdough	
HAGGIS SCOTCH EGG WITH TURNIP PUREE	7.00
And Peppercorn Sauce	
COQUILLES ST JACQUES, BAKED KING SCALLOPS	10.00
Woodland Mushroom Savoury Sauce, Gruyere Cheese (GF)	
Greenland PRAWN & Highland Smokery SMOKED SALMON TIAN 8.00	
Marie Rose Sauce, Crispbread, Salad Leaves, Lemon	
TEMPURA KING PRAWN & Blue Corn Tortillas (GF)	8.50
Sweetcorn & Cucumber Salsa, Smokey & Spicy Crème Fraiche, Lime	
TENDER STEM BROCCOLI SALAD (V) (GF)	6.00
Walnuts, Blue Cheese, Grapes, French Dressing	
HALLOUMI FRITES (V) (GF)	6.00
Smoked Paprika Dusted, Sun Blushed Tomato Pesto	

MAINS

CHICKEN KIEV	12.00
Garlic & Parsley Butter, Creamed Mash, Market Vegetables	
PAN ROASTED CHICKEN SUPREME (GF)	12.00
Mushroom Fricassee & Tarragon Cream Sauce, Frites	
STEAK & MERLOT PIE	12.00
Market Vegetables, Creamed Mash or Frites	
PAN ROASTED LAMB RUMP (GF)	17.00
Provençal Vegetables, Rosemary, Dauphinoise Potato, Herb Chutney	
CROMBIES SAUSAGE & CREAMED MASH (GF)	10.00
Chantenay Carrots, Wholegrain Mustard Sauce	

GRILL

TOM RODGERS BEEF BURGER STACK.	11.00
Brioche Bun, Emmental Cheese, Gem Lettuce, Tomato, Red Onion, Tomato Chutney, Frites, + Ayrshire Bacon 1.50	
STEAK FRITES (GF) (Pink or Well Done)	14.00
Flattened Rump, Peppercorn Sauce, House Salad	
28 DRY AGED 8 OZ ENTRECOTE SIRLOIN	20.00
Frites, Peppercorn Sauce, House Salad (GF)	

FISH

SALMON FILLET EN CROUTE	14.50
Spinach Cream Cheese, Hasselbacks Potato, Tartare Velouté	
BEER BATTERED HADDOCK FILLET	12.00
Frites, Tartare Sauce, Lemon	
Aromatic THAI MONKFISH & VEGETABLE CURRY (GF) 16.00	
Jasmine Rice, Thai Crackers, Dry Roasted Peanuts	
AROMATIC THAI VEGETABLE CURRY (GF)	9.00
Jasmine Rice, Dry Roasted Peanut, Fish Sauces	
KING PRAWN & CRAB MAC N CHEESE (V)	13.00
Cheddar, Gruyere, Garlic Crumb, Frites	

VEGETARIAN

MAC N CHEESE, Cheddar, Gruyere, Garlic Crumb, Frites (V)	9.00
HANDMADE BURRATA & BLACK TRUFFLE TORTELLONI (V)	
Butter, Nutmeg, Rocket, Herb Oil	13.00
HANDMADE VEGAN PEA & MINT RAVIOLI (V)	11.00
Extra Virgin Olive Oil, Rocket, Walnuts	

SALADS

SPICED CHICKEN SALAD & Tender Stem Broccoli (GF)	11.00
Herb Chutney, Salad Leaves, Avocado, Tomato, Lime, Coriander	
HIGHLAND SMOKERY SMOKED SALMON SALAD.	11.00
Capers, Salad Leaves, Lemon, Crème Fraiche, Sourdough	
GOATS CHEESE SALAD & CROUTON (V)	9.00
Sun Blushed Tomato Pesto, Provençal Vegetables, Olives, Aged Balsamic, Salad Leaves	