Pre-Theatre Menu

Available from 5pm until late

To Start

Grilled Goats cheese
Served on a toasted brioche with rocket leaves and a pesto dressing

Warming bowl of freshly made soup
with crusty freshly baked bread

Hot smoked salmon
with a dill and caper remoulade served with toasted sour dough

Fresh mussels
cooked in a light tomato sauce served with crusty bread

Main Event

Slow cooked Blade of Beef
Served with Stornoway black pudding mash, wild mushroom fricassee, confit garlic and shallot and served with a red wine jus

Supreme of Corn fed chicken
Pan seared with coconut and lemon grass accompanied with fragrant basmati rice and warm naan bread

Pan fried fillet of hake
with pearl barley risotto & Portobello mushrooms, asparagus tips and a rich fish essence

6oz Prime Scottish sirloin steak (£2.00 supplement)
with Portobello mushroom filled with Lanark blue served with hand cut fries
Add a sauce: peppercorn, Diane or béarnaise for £1.50

Roasted aubergine with a walnut salsa, pomegranate and crumbled goats cheese
served with a plumb tomato dressing and rocket leaves
To Finish

*Warm chocolate brownie*
with banana fritter and vanilla ice-cream

*Warm apple pie*
with honeycomb ice-cream

*Lemon posset*
with mint syrup and raspberry compote and shortbread rounds

2 courses £15.95

3 courses £18.95