

# SET MENU

..... £25 PER PERSON .....

## STARTER

### GOATS CHEESE SALAD (gluten free available)

Grilled goats cheese served on a toasted crouton with candied walnuts, heritage tomato and a maple syrup dressing.

### SALMON & SPRING ONION FISHCAKE

Salmon and spring onion bound in mashed potato, coated in breadcrumbs and served with tartare sauce.

### HAGGIS SPRING ROLLS

Locally produced haggis in crispy pastry, served with our own sweet chilli sauce.

### BERTIE'S SEAFOOD CHOWDER (gluten free available)

A selection of fish and seafood cooked in a broth of root vegetables and sweetcorn. Finished with cream and served with crusty bread and butter.

## MAINS

### BATTERED FILLET OF HADDOCK (gluten free available)

Served with twice cooked chips and tartare sauce

### STEAK PIE

Tender pieces of braised steak, slow cooked in gravy and encased in puff pastry. Served with garden peas and twice cooked chips or mash.

### VEGGIE HAGGIS, NEEPS & TATTIES

Vegetarian haggis battered and deep fried.

### BERTIE'S FISH CURRY

A Malaysian style curry made with our own blend of spices, a selection of fish and seafood, finished with coconut milk and served with coriander rice.

### BERTIE'S MUSSELS AND CHIPS

Mussels and twice cooked chips

## DESSERTS

### STICKY TOFFEE PUDDING

Handmade and served with toffee sauce and ice cream.

### CARAMEL APPLE CRUMBLE (gluten free available)

A gluten free alternative. Stewed apples topped with caramel pieces & a gluten free crumble. Served with custard.

### CRANACHAN SUNDAE (gluten free available)

Vanilla ice cream, honey roasted oats, fresh raspberries, whisky syrup, raspberry sauce and fresh cream.

### RASPBERRY SORBET (Vegan friendly)

Our light zingy raspberry sorbet topped with a mixed berry compote is the perfect dessert if you are looking for something fresh & light

 VEGETARIAN  PEANUTS  NUTS  SESAME SEEDS  CEREALS CONTAINING GLUTEN  
 CRUSTACEANS (SHELLFISH)  FISH  MOLLUSCS (SHELLFISH)  SULPHUR DIOXIDE  
 EGGS  MILK  MUSTARD  LUPIN  SOYA  CELERY