SET MENU
Served Mon-Fri 2 courses £15 3 courses £20

STARTERS

SOUP OF THE DAY (vgo)

HAGGIS FRITTERS
beetroot mayo, mixed salad

FESTIVE SALAD (vg, gf, n)
new potatoes, green beans, tartare sauce

MACKEREL PATE (gfo)
rye crisp bread & watercress

MAINS

SAUSAGE AND MASH
greens & gravy

7oz BUTLER STEAK (gf, dfo)
choice of side and sauce (£2.50 supplement)

SMOKED MACKEREL FILLET (gf, df)
roast potatoes, broccoli, herb oil

CHICKEN BREAST (vgo, go, dfo)
caramelised onion mash, buttered greens & garlic butter

SALT BAKED CELERIAC (vgo, df)
roast potatoes, honey roasted carrots & parsnips, veggie gravy

DESSERTS

STICKY TOFFEE PUDDING (v, gf)
salted caramel sauce, vanilla ice cream

ORANGE POLENTA CAKE (vg, gf, n)
sweet almond yoghurt, hazelnut praline, passion fruit sorbet

BAILEY’S BURNT CREAM (gfo, v, n)
almond fat rascal

We’re serious about allergies, so please let us know if you or anyone on your table has an allergy.

The Cambuscuisine Community Fund, which extends our efforts to support vulnerable local people, adds £1 to every bill over £30. Please ask your server to remove the this if you wish. For more information please see our website.