



Sunday Lunch Menu

Starters

Homemade Soup of the Day

Chefs Choice of Pate

Served with a Crisp Salad, Cumberland Sauce, and Oatcakes

Melon with Sorbet

Main Courses

21-28 Day Dry Aged Scotch Roast Beef

Served with Seasonal Vegetables, Yorkshire Pudding & Homemade Gravy

Roast Chicken

Served with Seasonal Vegetables & Homemade Gravy

Filet of Salmon

Served with a Dill Sauce

Desserts

Chocolate Fudge Cake

Served with Raspberry Coulis and Vanilla Ice Cream

Drambuie Parfait

Served with Summer Fruits and Raspberry Coulis

A Selection of Ice Creams

£10.00 for Two Courses

£12.95 for Three Courses



THE SCOTCH BEEF CLUB

All our produce is sourced from local suppliers and we only use free range eggs