

SERVED EVERY DAY 12PM - 3PM CHOOSE ANY STARTER & MAIN

£11.95 PER PERSON

INDIAN STARTERS

Crispy Chicken Pakora

Scotland's favourite Indian Starter, Served with Two Homemade Chutneys

Vegetable Pakora

Selection of Seasonal Vegetables Fried Until Golden Crispy Served with Two Homemade Chutneys

Scottish Haggis Pakora

Scottish Haggis Marinated with Indian Spices Lightly Fried & Served with Two Homemade Chutneys

Masala Fish

A Dish For Fish Lovers Slowly Cooked in a Rogan Josh Sauce on a Bed of Rocket Salad

Mumbai Mushrooms

Perfectly Seasoned, Tangy Mushrooms Cooked with Vibrant Indian Spices delivering a Burst of Flavour

Honey Chicken

Crispy Chicken Fried Then Cooked Perfectly with a Sticky Honey Sauce MAIN

All Curries Available with Chicken, Lamb or Vegetable (Chicken Tikka £1 Extra)

SERVED WITH RICE OR NAAN

(Upgrade Your Naan For £1.50 To Garlic, Peshwari

Chasni

A Light Smooth Creamy Sauce with a Delicate Twist of Sweet 'N' Sour For Those with a Delicate Palate

Korma

A Mild Curry Dish Made with a Deliciously Creamy

South Indian Garlic

Scotlands Favourite Dish which is Hot & Spicy & Has a Kick to Savour

Lagan Ki Botti

Try a Little Tenderness, Melt in the Mouth Scottish Lamb Diced, Simmered with Ginger & Garlic

Nawab Dal

Chefs Special Recipe Cooked in an Abundance of Spices with Your Choice of Meat

Butter Chicken

Smooth & Creamy Sauce with a Rich Masala Flavour

Bhoona

Spices Fried in Plenty of Oil to Bring Out the Flavour which Results in a Deep Strong Flavour But With Very Little Sauce

EUROPEAN STARTERS

Soup of the Day (v)

Freshly made Chefs soup served with freshly baked roll

Haggis Croquette

Haggis croquette served with a Whisky Sauce

Chefs Chicken Liver Pate

Served with Cinnamon & Orange chutney and oatcakes

Chicken Goujons

Chicken Lightly Battered served with spicy and Tangy Dips

Traditional Prawn Cocktail

Everyones favourite North Atlantic Prawns in a rich marie rose sauce and crispy iceberg lettuce

Bruschetta Pomodoro

Fresh ripe Tomato, rad opippe and botouch af Gaslingou have specific dietary requirements please let us know

MAIN COURSES

Chef's Steak Pie

Tender pieces of Steak with vegetables in a rich red wine sauce topped with puff pastry and served with vegetables and potatoes or chips

Butchers Special Burger

Our local butcher special Burger topped with Haggis & Onion Rings

Traditional Fish & Chips (Add £2)

Beer battered fish served with hand cut chips and a side of tartar sauce

Peppercorn Chicken

Breast of Chicken, Chips and Seasonal Veg, Served with a rich peppercon Sauce

Carrot Wellington (V)

Carrots, mushrooms, spinach and sunflower seeds with a carrot, orange and ginger spiced marmalade wrapped in a puff pastry case

Homemade Three Cheese Macaroni

A super rich cheesy sauce served with garlic bread

Chefs Special Lasagne

Homemade lasagna served with garlic bread

