

THANK XXII IT'S THE WEEKEND...

2 COURSES & A COCKTAIL £14.95

ADD ANY DESSERT FOR £4.00

FRIDAY 5-9.30PM / SATURDAY NOON-6PM

**RHUBARB RHUBARB**

EDINBURGH RHUBARB & GINGER GIN, RHUBARB PUREE, LIME, EGG  
WHITE

**LEMON FIZZ**

LIMONCELLO, PROSECCO

**FROSE**

STRAWBERRY INFUSED GIN, SUGAR, LEMON, ROSE WINE, FROZEN

**CANDYFLOSS MARTINI**

VODKA, CANDYFLOSS, CRANBERRY, BUBBLEGUM

**BANGIN' BLUEBERRY LEMONADE**

VODKA, BLU CURACOA, MINT, BLUEBERRY, LEMON, LEMONADE

**SPICED APPLE MARTINI**

CAORUNN GIN, APPLE JUICE, MAPLE SYRUP, CINAMMON, LIME

**STARTERS**

**CHEF'S HOMEMADE SOUP V/GF**

SERVED WITH FRESH SOURDOUGH

**CHICKEN LIVER PATE GF**

FINE HERB SALAD, FRUIT CHUTNEY, TOASTED WHITE BLOOMER

**HAGGIS & PICKLED TURNIP BON BONS**

WHOLEGRAIN MUSTARD CRÈME FRAICHE & WHISKY MARMALADE

**BUFFALO CAULIFLOWER**

IN HOT SAUCE, SERVED WITH BLUE CHEESE & CHIMICHURRI (GF/VV)

**GARLIC CHESNUT MUSHROOMS ON TOASTED BRIOCHE**

SERVED WITH BABY SPINACH, LIGHT GARLIC CREAM SAUCE, FRESH PARMESAN

**TANDOORI PRAWNS**

IN A CREAMY HOT SAUCE, AND CHOPPED PEANUT SALAD

**LARGE PLATES**

**CAJUN CHICKEN GF**

SERVED WITH SEASONAL VEGETABLES, BRAISED RICE & LIGHTLY CURRIED  
COCONUT SAUCE

**BATTERED FISH & HANDCUT CHIPS**

WITH MUSHY PEAS, FRESH LEMON, DRESSED SALAD

**PULLED HAM HOCK, SMOKED CHICKEN & LEEK CRUMBLE**

WITH CREAMED POTATOES & CHEDDAR CRUMB

**CAJUN CHICKEN PENNE PASTA**

WITH A SUN-BLUSHED TOMATO & CAJUN CREAM SAUCE

**STEAK PIE**

SERVED WITH CRISP PUFF PASTRY, CREAMED POTATOES AND SEASONAL VEGTABLES

**SIZZLING VEGETABLE FAJITAS**

SERVED WITH SOUR CREAM, CHEDDAR, TOMATO SALSA & FLOUR TORTILLAS