

Rufflets

Soup of the day

Haggis, neeps, tatties, whisky sauce

Warm tart of local wild mushrooms, poached egg, Hollandaise sauce, crisp pancetta

Seasonal melon, Cassis sorbet, fruits, lime syrup (GF)

Caesar salad, anchovies (GF), croutons

Chef's daily special

Slow braised chicken olives, roasted root vegetables, mashed potatoes

Goujons of beer-battered coley, hand-cut chips, crushed peas, Tartare sauce

Pan fried lambs liver, smoked bacon, fine beans, creamed potatoes and onion gravy (GF)

Rufflets fishcakes, house salad, new potatoes, dill crème fraiche dressing

Roast peppers, roasted Mediterranean vegetables, Feta cheese, herb oil, balsamic glaze (GF)

Chef's daily special

Garden rhubarb trifle, rhubarb sorbet (GF)

Knickerbocker Glory (GF)

Warm sticky toffee pudding, butterscotch sauce, vanilla ice cream

Dark chocolate mousse tart, poached pear, chocolate sauce

Vanilla flavoured creamed rice, caramelised peaches

Chef's daily special

Two Course Supper

£14.95

Three Course Supper

£17.95

All prices are inclusive of VAT @ 20%. Service not included.