

Sample Sunday Lunch Menu

Our menu offerings change regularly to reflect the freshest seasonal ingredients and local produce.

to start

Soup of The Day

Freshly Baked Bread

Pork & Veal Meatballs

Tomato Sugo, Mozzarella Cheese

Treacle Cured Salmon DF

Blood Orange, Fennel & Apple Slaw, Rye Bread

Guinea Fowl, Apricot & Pistachio Terrine

Spiced Apricot Chutney, Sourdough Loaf

your favourites

Roast Sirloin of Scotch Beef

Yorkshire Pudding, Roast Potatoes,
Heritage Carrot, Cabbage, Roast Gravy

Chicken & Ham Pie

Arran Mustard Mash, Buttered Green
Beans, Heritage Carrots, Gravy

Market Fish of the Day

Pickled Fennel, Polenta Chips,
Shellfish Bisque

Hand Rolled Ricotta & Spinach Pasta v

Woodland Mushrooms,
Rocket, Truffle Trove Cheese

on the side

French Fries DF

Rustic Chips DF

Add Black Truffle Oil &
Parmesan GF Add £2

Archerfield's Caesar

Onion Rings DF

£6 Each

something sweet

Chocolate & Apricot Pain Perdue v

Vanilla Chantilly Cream

Warm Bramley Apple Crumble Tart v

Vanilla Custard, Scottish Tablet Ice Cream

Sticky Toffee Pudding v

Butterscotch Sauce, Vanilla Ice Cream

Selection of Continental Cheeses £7.50 Supplement

Quince Jelly, Biscuits, Fruit Chutney

2 Courses £37 | 3 Courses £42

All recognised allergens are present in our kitchens, therefore whilst every effort is made to accommodate allergy and dietary requirements, we cannot guarantee this.

Please speak to your server should you have any questions

V: Vegetarian | VG: Vegan | GF: Gluten Free | DF: Dairy Free