

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

Twice Baked Tain Cheddar & Comte Cheese Souffle ^V

Braised Leeks, Chive Cream Sauce

Beetroot Cured Salmon

Smoked Cucumber, Crème Fraîche, Elderflower, Rye
Bread

Haggis, Neeps & Tatties

Whisky & Peppercorn Sauce

your favourites

Roast Sirloin of Scotch Beef

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

Chicken & Ham Pie

Creamed Potatoes, Roasted Root
Vegetables, Red Wine Jus

Seared Seabass Fillet ^{DF}

Mussels, Tomato & Olive
Puttanesca, Tagliatelle

Wild Garlic & Garden

Vegetable Risotto ^{V GF}
Truffled Ricotta

on the side

French Fries ^{DF}

Rustic Chips ^{DF}

Tenderstem Broccoli,
Gochujang Aioli ^{V GF}

Archerfield's Caesar

Onion Rings ^{DF}

£6 Each

something sweet

Dark Chocolate Crèmeux ^{GF}

Salted Caramel Cream

Scottish Strawberry Eton Mess Sundae ^{V GF}

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