

# FORK OUT LESS

**Two Courses 16.95**

**Treat yourself to a dessert 5.45**

## Starters

**Chicken Liver & Brandy Parfait** GF

Paterson's of Arran chutney, toasted brioche, crisp leaf salad, mustard dressing

**Salt & Chilli Squid**

Flash-fried salt & chilli crusted squid, nuoc cham

**Freshly Prepared Soup** GF

Warm baked bread & butter

**Haggis**

Smoked potato puree, caramelised swede & whisky jus

**Buffalo Cauliflower** V GF

Sriracha glazed crispy cauliflower bites, blue cheese & crème fraiche dip, celery

## Mains

**Korean BBQ Chicken**

Gochujang & soy glazed crispy chicken breast, sticky rice, kim chi vegetables

**Seared Seabass (2.00 supplement)**

Pea & mascarpone orzotto, lemon herb crumb

**Steak Frites** GF (4.00 supplement)

6oz sirloin steak, crispy onions, fries, peppercorn sauce

**Three Cheese Macaroni** V GF

Short-cut pasta, aged cheddar & Parmesan, Mull cheddar glaze, garlic ciabatta

**Prime Beef Burger** GF

Dill pickle, crispy onion, home-smoked tomato relish, brioche bun & fries

**Plant Based Pil Pil** V GF

Aubergine & mushrooms, chilli garlic oil, toasted bread, sea salt fries

## Desserts

**Chocolate Fudge Cake** V GF

Rich Belgian chocolate layer cake & vanilla ice cream

**Pavlova** V GF

Raspberry & White chocolate ripple pavlova, Clotted cream ice cream, macerated fresh berries with heather honey drizzle

**Sticky Toffee Pudding** V GF

Sticky date & pudding, butterscotch sauce, vanilla ice cream

**Affogato** V GF

Vanilla Ice cream, shot of espresso  
**Add liqueur of your choice 2.50**



*The*  
**COACH  
HOUSE**

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**FOOD ALLERGENS & INTOLERANCES:**

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering. Items with GF symbols can be adjusted to be made gluten-free. Please ask your server.

**V** = Vegetarian **VE** = Vegan **GF** = Gluten-Free