



# SUNDAY MENU

**TWO COURSES £27.95PP // THREE COURSES £31.95PP**

## STARTERS

**FRESHLY PREPARED SOUP OF THE DAY**

*Warm Farmhouse Bread & Dairy Butter*

**WEST COAST BROWN CRAB CAKES**

*Japanese Crumb | Lime Aioli | Endive*

**TERRINE OF POTATO & SMOKED APPLEWOOD CHEDDAR**

*Parma Ham | Balsamic Glaze | Black Olive Tapenade*

**SALAD OF SMOKED FARMHOUSE CHICKEN**

*Passionfruit Dressing | Rocket Leaf | Parmesan*

**TEMPURA SALAD & SWEET CHILI SAUCE**

*Chicken, King Prawn or Vegetable*

## MAINS

### ROWALLAN SUNDAY ROAST

**ROAST LOIN OF SCOTTISH BEEF  
WITH ROSEMARY & BLACKTHORN SALT**

**OR**

**MOROCCAN SPICED CAULIFLOWER STEAK  
WITH LEMON & CORIANDER**

*Duck Fat Garlic Roasted Potatoes, Smoked Applewood Cauliflower  
Cheese Gratin, Honey Roasted Caraway Carrots, Buttered  
Tenderstem Broccoli, Horseradish, Fluffy Yorkshire Puddings  
& a Jug of Rich Red Wine Jus.*

**DOUBLE CHEDDAR MACARONI**

*Pancetta & Parsley Crumb | Garlic Focaccia | Tangy Sweet Salad*

**TROON HARBOUR BEER BATTERED HADDOCK**

*Tartar Sauce | Salad | Lemon | Hand Cut Chips | Blackthorn Salt*



# SUNDAY MENU

## SWEETS

**FORCED RHUBARB AND BASIL BRÛLÉE**

*Rowallan Bakery Shortbread*

**LEMON & PASSIONFRUIT TART**

*Ferris Coconut Ice Cream*

**DARK CHOCOLATE FONDANT**

*Blood Orange Compote*

**SELECTION OF SCOTTISH CHEESES**

*Served at Room Temperature with Dairy Butter and  
Rosemary Crackers*

**PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR INTOLERANCES**

