



**THE
SHORE**

GRILL & FISH HOUSE

**SUNDAY
LUNCH**



2-Courses £19.95 | 3-Courses £24.95

Starters

CULLEN SKINK

Smoked haddock, potatoes, leeks, celery served with bread and butter

HAM HOCK TERRINE

Ham hock & pea terrine with caramelised red onion chutney and rocket salad

HAGGIS NEEPS & TATTIES

Savoury haggis served with creamy mashed tatties and earthy mashed neeps

CARROT & CORIANDER SOUP *(ve)*

A smooth style soup served with bread and plant-based butter

Main Courses

All of our roasts are served with Yorkshire pudding, mashed potato, roast potatoes, roast root vegetables, garden peas and rich pan gravy

ROAST TOPSIDE OF BEEF

14.95

ROAST PORK LOIN

13.95

ROAST TURKEY

13.95

MUSHROOM WELLINGTON *(ve)*

13.95



Unlimited yorkshire puddings on request. if you have a food allergy, intolerance or sensitivity, please ask your server about ingredients in our dishes before you order your meal.

gf **GLUTEN FREE** *v* **VEGETARIAN** *ve* **VEGAN**



Sides

CAULIFLOWER CHEESE

4.50

CREAMED LEEKS

4.50

PIGS IN BLANKETS

4.50

HAGGIS BON BONS

4.50



Desserts

CRANACHAN

A delightful, creamy parfait of whipped cream honey, fresh raspberries, and nutty toasted oatmeal

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Individual baked biscuit base with cream cheese, raspberry and white chocolate

MIXED BERRY ETON MESS

A chaotic yet delicious mixture of crisp meringue, freshly whipped cream, mixed fruit & coulis

STICKY TOFFEE PUDDING

Moist sponge cake generously smothered in a warm, decadent toffee sauce and vanilla ice cream

KIDS

SOUP, ROAST LUNCH & ICE CREAM

£10

Children under 10 years dine for £10. Children under 3 years eat free. Deposit of £10pp required at the time of booking for tables of 8 more more. Subject to availability.