

## 2 OR 3 COURSE SET MENU

## STARTERS

Homemade Soup of the Day V Served with brown or white bread

Battered Haggis Balls
Dipped & fried in our own beer batter, served with a whisky sauce on a bed of leaves

Prawns dressed in a Homemade Marie Rose Sauce – G\*/W\* Served with fresh leaf salad & a crusty brown roll

## MAINS

Chicken Goujons in a Beer Batter Served with chips and peas

Mediterranean Bean & Lentil Casserole − G/W/D V Served on a bed of Pilau Rice

Scottish Wholetail Scampi with our own Tartare Sauce With chips & garden peas

Shepherd's Pie

Topped with a Creamy Mashed Potato accompanied by fresh seasonal vegetables

Penne Pasta, Pancetta Bacon, Spinach & Fresh Peas Tossed in a white wine cream sauce finished with parmesan shavings (No Bacon -  $\vee$  )

Beer Battered North Sea Haddock served with our own Tartare Sauce Served with chips & garden peas

> Homemade Beef Steak & Lade Inn Real Ale Pie Served with your choice of tatties & veg

## DESSERTS

Old Fashioned Sticky Toffee Pudding

Toffee sponge covered in a rich toffee sauce with real toffee chunks- sheer indulgence!

Served with your choice of luxury icecream, custard or cream

Chocolate Fudge Cake Served with hot or cold custard

Selection of Luxury Mackie's Ice Creams 3 scoops of Vanilla, Strawberries & Cream Honeycomb Harvest, served with biscuit crumble and fruit coulis.

2. Courses = £14.25 3 Courses = £18.50

We love the Scottish air we breathe, the community we live in and the nature that surrounds us here in the Loch Lomond & Trossach's National Park. To help keep it in tip top condition for you to enjoy, we do our bit for the environment by sourcing our produce locally wherever possible, reducing the amount of pollution we contribute to the atmosphere and proudly supporting our local businesses.