

## 2 OR 3 COURSE SET MENU

## STARTERS

Homemade Soup of the Day – G\*/W\* V
With a brown or white bread roll

Battered Haggis Balls – D\*

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

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

## MAINS

Chicken Goujons in our Lade Inn Real Ale Beer Batter - D
Served with chips and salad

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

Traditional Haggis, Neeps & Tatties
A taste of Scotland drizzled with a creamy, whisky sauce

Aberdeenshire Pork and Leek Sausages – G/W\* Served with Mashed Potato and Onion gravy

Vegetarian Haggis, Neeps and Tatties V Served with a white wine and whisky cream sauce

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

Homemade Beef Steak & Lade Inn Real Ale Pie Accompanied by garden peas and new potatoes or chips

Homemade Wild Mushroom and Spinach Pot Pie V

Mushroom and Spinach tossed in a creamy white wine sauce topped with a Puff
Pastry lid and served with garden peas and new potatoes or chips

## 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 custard or cream

Cheesecake of the Day Served with a drizzle of raspberry coulis

Selection of Luxury Mackie's Ice Cream – G\*/W\* Vanilla, Strawberries & Cream Honeycomb Harvest, served with biscuit crumble and fruit coulis.

Z.Courses = £15.00

3 Courses = £19.00

We love the Scottish air we breathe, the community we live in and the nature that surrounds us here in the Loch Lomond & Trossachs 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.