



PUBLIC HOUSE

— BY NICO —

SUNDAY ROAST

2 Course - £17

3 Course - £20

SNACKS

Sourdough Bread & Whipped Butter 3

Marinated Halkidiki Olives, Spiced Nuts 3.5

Housemade Ricotta, Salsa Verde, Rice Crackers 3.5

STARTERS

Mushroom Soup

Slow cooked egg, crispy Enoki mushroom

Arbroath Smokie Croquette

Brown butter & miso hollandaise

Smoked Crisp Pork Jowl

Piccalilli & watercress puree

Stornoway Black Pudding & Potato Terrine

Black garlic emulsion, ewes cheese

ROAST

Bone in Ayrshire Pork Chop

Apple sauce, Yorkshire pudding, beef dripping roast potato, cauliflower cheese, burnt honey glazed root vegetables

Roast Speyside Sirloin (£3 supplement)

Roasting juices, Yorkshire pudding, beef dripping roast potato, cauliflower cheese, burnt honey glazed root vegetables

Salt Baked Celeriac

Truffle jus, Yorkshire pudding, roast potato, cauliflower cheese, burnt honey glazed root vegetables

DESSERTS

Sticky Toffee Pudding

Medajool date, vanilla ice cream

Coconut Panacotta

Exotic fruit, honeycomb

Apple Crumble

Almond, vanilla ice cream

Cheese Board (£3 supplement)

Oatcake, chutney, apple

Please make your server aware of any allergies or dietary requirements you may have.