

THE STABLES

AT THE KINGSKNOWES

SUNDAY

STARTERS

HOMEMADE SOUP OF THE DAY	3.95
With crusty wholemeal bread	
CLASSIC NACHOS (V)(GF)	5.50
Tortilla chips topped with Mexican salsa, guacamole, jalapeños, sour cream & melted mozzarella	
SMOKED SALMON & PRAWN PARCEL	6.95
bound in Marie Rose sauce finished with avocado puree, tomato & coriander salsa & melba toast	
HORNIGS HAGGIS & POACHED EGG	5.95
on a toasted English muffin with a creamy leek & pancetta sauce	
GOATS CHEESE MOUSSE (V)(GF)	5.95
rolled in walnuts with a beetroot, orange & watercress salad & a balsamic reduction	
MAPLE GLAZED PORK BELLY (GF)	6.50
with apple puree, pickled apple, candied pecans & a cider jus	
DUCK LIVER & PORT PATE	6.50
with spiced apple & plum chutney & mini oatcakes	

HONEY ROAST HAM (GF) 11.50
with mixed leaves, fresh pineapple & coleslaw served with chips or new potatoes

FISHERMAN'S PLATE 12.95
Prawn cocktail, smoked salmon, smoked mackerel pate, hot oak smoked salmon, fresh salad leaves & coleslaw served with mini baguette & chips or new potatoes

CAJUN CHICKEN CAESAR 11.50
with garlic croutons, parmesan shavings, crisp pancetta & homemade dressing with chips or new potatoes

BURGER TOPPINGS

Blue cheese, jalapenos, smoked bacon	1.00
Haggis, black pudding	1.50

SIDES

Chips, mixed vegetables, side salad, onion rings 2.95

SAUCES

Peppercorn, blue cheese, garlic butter 2.50

MAINS

FILLET OF HADDOCK 11.95
Panko breaded, beer battered or grilled (GF) served with chips & peas or side salad with coleslaw

WHOLE TAIL SCAMPI 11.95
Served with salad, coleslaw, chips & peas

OVEN BAKED COD LOIN (GF) 13.50
On sun blushed tomato & spinach crushed potatoes, garlic green beans, chorizo cream sauce & garlic king prawns

CHICKEN STUFFED WITH HAGGIS 11.95
wrapped in streaky bacon, pan roasted & served with a pink peppercorn & chive sauce & chips or potatoes

SPICY CHICKEN GOUJONS 11.95
With a coriander & lime dip served with salad, coleslaw & chips or new potatoes

LAMB SHANK SHEPHERDS PIE 13.50
Slow braised lamb shank in a rich red wine gravy topped with crispy mash served with fresh vegetables

THREE CHEESE MACARONI 9.95
In a red Leicester, Isle of Mull cheddar & brie sauce with salad, coleslaw & garlic bread (V)

MIXED BEAN & VEG CHILLI (Ve) 9.95
With fragrant rice, homemade cashew nut sour cream & tortilla chips

ASPARAGUS TART 10.50
with broccoli & brie, served with a watercress, sun blushed tomato & pine nut salad, new potatoes & a herb cream sauce

STEAK, ALE & MUSHROOM PIE 11.95
Topped with puff pastry, fresh vegetables & new potatoes or chips

HOMEMADE CHEESE BURGER 11.50
In a soft brioche bun with tomato, crispy baby gem, garlic & paprika mayo served with salad & chips

SIRLOIN STEAK 19.95
With slow roasted plum tomatoes, field mushrooms, beer battered onion rings & chips

ROAST SIRLOIN OF SCOTTISH BEEF 14.95

served with homemade Yorkshire pudding, roast potatoes, fresh vegetables & a rich red wine jus

ROAST CHICKEN 12.50

served with sage & onion stuffing, pigs in blankets, roast potatoes, fresh vegetables and a rich red wine jus