



THE
ABERCROMBY ROOM

Lunch

Monday – Saturday | 12 noon – 2pm

Starters


<p>SOUP OF THE DAY freshly made</p> <p>BOCCONCINI, PARMA HAM & RUBY PLUM with balsamic dressing</p>	<p>BAKED GOATS CHEESE with baby leaves & caramelised pistachios (V)</p>	<p>MELON, PINEAPPLE, POMEGRANATE & ORANGE with lemon sorbet (V)</p> <p>HAGGIS BON BONS with honey & whisky syrup</p>
---	--	--



Mains

<p>DRESSED LEG OF LAMB lamb & mint sausages, Provençal sauce & French fried onion rings</p>	<p>ROAST SCOTTISH BORDER BEEF homemade Yorkshire pudding</p> 	<p>PAN FRIED CHICKEN & CHORIZO creamy herb & garlic tagliatelle</p>
<p>BEER BATTERED FISH & CHIPS salad & tartare sauce</p>		<p>SPANISH OMELETTE tossed side salad (V)</p>

Afters

<p>HOMEMADE BANOFFE PIE with fresh cream</p> <p>PASSIONFRUIT & MANGO CHEESECAKE</p>	<p>RASPBERRY MOUSSE with forest fruit compote</p> <p>CHEESE & BISCUITS with celery & grapes</p> 
---	---

TEA & COFFEE

Members - 1 course £11 | 2 courses £15 | 3 courses £18

Non Member - £2 supplement

Nuts may be present in some products and to the best of our knowledge, we use no GM soya.
 Please inform a member of staff if you are allergic to specific foods which may result in a severe reaction.
 Diners are respectfully requested to turn their mobile phones OFF when in the Dining room.
 A charge of 2% will be added to all credit card payment. Debit cards do not incur a charge.

www.royalscotsclub.com

Friday, 09 June 2017