



THE
ROYAL SCOTS CLUB

Lunch

Monday – Saturday | 12 noon – 2pm

Starters

SOUP OF THE DAY freshly made	CLASSIC PRAWN COCKTAIL MARIE ROSE	AVOCADO & CREAM CHEESE CROSTINI with crispy parma ham
GRILLED MACKEREL FILLET olive oil mayo, cherry tomato & red onion salsa	MATURE CHEDDAR CHEESE & LEEK TART cherry tomato & curly endive salad (✓)	CHICKEN LIVER PARFAIT spiced fruit chutney & toast

Mains

SLOW COOKED TOPSIDE OF BORDERS BEEF with root vegetables & Yorkshire puddings	BAKED HAKE FILLET wrapped in Parma ham with mature cheese gratin	HAGGIS, NEEPS & TATTIES with a whisky cream sauce
CHICKPEA & CAULIFLOWER ROULADE with lemon pearl cous cous (✓)	FILLET OF HADDOCK IN A BEER BATTER chunky chips & sauce tartare	CHARGRILLED CHUMP OF LAMB with skinny chips, mushrooms & tomato ragu

Afters

LEMON MERINGUE TART with berry compote	SALTED CARAMEL MILLE FEUILLE	DARK CHOCOLATE PRALINE with double cream
GRAHAM'S DAIRY ICE CREAM 3 scoops! Ask your server for flavours		CHEESE & BISCUITS with celery & grapes
TEA & COFFEE		

Members - 1 course £11.50 | 2 courses £15.50 | 3 courses £18.50

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

Monday, 05 February 2018