

Pendulum

Scottish Kitchen & Bar



Festive Lunch Menu

Two Course £18.95

Three Course £23.95



STARTERS

SOUP OF THE DAY

Freshly Baked Bread & Butter.

CHICKEN LIVER PATE

Spiced Apple & Cranberry Chutney,
Oatcakes. (gf)

CLASSIC PRAWN COCKTAIL

Prawns Bound In A Piquant Seafood Sauce,
Served With Wholemeal Bread & Butter.

HAGGIS BON BONS

Breaded Crisp Fried, Wholegrain Mustard
Mayo Dip. (Also Available With Vegetarian Haggis) (vg)

GOATS CHEESE TARTLET

Caramelised Onion, Salad Garnish,
Honey Mustard Dressing.

BREADED MUSHROOMS

Served With Garlic Dip.

MAINS

TRADITIONAL STEAK PIE

Slow Cooked Prime Scotch Beef,
Butcher Sausage, Market Veg,
Butter Puff Pastry, Mash Or
Chunky Chips.

TRADITIONAL TURKEY

Served With All The Trimmings,
Seasonal Veg & Roasties.

BEER BATTERED HADDOCK

Sustainable Angel Haddock,
Caledonian Pale Ale Batter,
Chunky Chips, Tartar Sauce,
Mushy Peas.

ROAST CHICKEN BREAST

Rich Peppercorn Cream Sauce,
Black Pudding Mash,
Market Veg. (gf)

GRILLED SALMON FILLET

Zesty Lemon Butter Sauce,
Market Veg, New Season Potatoes.
(£4.95 supplement)

FESTIVE CHICKEN SCHNITZEL

Breaded Chicken Breast, Crisp Fried,
Topped With Bacon & Brie.
Served With Fries & Cranberry Relish.

MAC 'N' CHEESE

Creamy Cheddar Sauce, Gratin Style,
Served With Skinny Fries
And Your Choice of Topping,
Plain Cheddar, Haggis Crumb.

ROAST VEGETABLE PIE

vegan gravy , seasonal veg
Roast potatoes (vg)

DELUXE BURGER

Classic Prime Burger,
Melted Cheddar, Crisp Bacon.
Skinny Fries.
(Falafel burger also available (vg))

DESSERTS

CRANACHAN CHEESECAKE

Homemade Vanilla Cheesecake, Toasted Oats,
Berry Compote, Vanilla Ice Cream.

CALEDONIAN SUNDAE

Vanilla Ice Cream, Homemade
Tablet, Hot Caramel Sauce.

STICKY TOFFEE PUDDING

Rich Butterscotch Sauce, Vanilla Ice Cream.

SPICED APPLE & WINTER BERRY CRUMBLE

Vanilla Ice Cream Or Drambuie Scented Custard.

RASPBERRY SORBET

Accompanied by Berry Compote.

SCOTTISH CHEESEBOARD

Selection Of Finest Scottish Cheese,
Served With Chutney & Oatcakes.



All prices include VAT. (vg) vegan (gf) gluten free