



ÒRAN NA MARA

SUNDAY LUNCH

Served 1200 - 1600

2 courses, £28 per person | 3 courses, £33 per person

STARTERS

SOUP OF THE DAY (vg, gfa)

*Homemade soup of the day,
served with sourdough bread*

CHICKEN LIVER PÂTÉ

*Red onion & beetroot chutney,
toasted brioche*

SCOTTISH SMOKED SALMON TARTARE (gfa)

Smashed avocado, sourdough crouton

MAINS

ROAST SCOTTISH BEEF SIRLOIN (gfa)

*Roasted garden veg, roast and mashed potatoes,
homemade gravy & Yorkshire pudding*

BRAISED PORK LOIN (gfa)

*Roasted garden veg, roast and mashed potatoes,
homemade gravy*

ROAST TURKEY & STUFFING

*Roasted garden veg, roast and mashed potatoes,
homemade gravy*

WEST COAST SALMON FILLET (gfa)

*Champ potatoes, garden veg, and spiced pickled
vegetable cream sauce*

VEGETARIAN DISH OF THE DAY (vg, gfa)

Please ask your server

DESSERTS

MANGO PARFAIT (gf)

Crushed meringue

APPLE, SULTANA & CINNAMON CRUMBLE

Vanilla custard

FRESH FRUIT SALAD (gf)

Fruit sorbet

STICKY TOFFEE PUDDING

Vanilla ice cream

SCOTTISH ICE CREAM

Shortbread and raspberry sauce

gf - gluten free / gfa - gluten free available / vg - vegetarian

Please advise your server of any allergens or dietary requirements.

Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge - every penny you might want to give is shared equally by our teams. There is no administration cost or anything retained by the company; what you may give is guaranteed to go 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.

