ÒRAN NA MARA

SUNDAY LUNCH

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.