

Sundays on the Hill



STARTERS

CHEF'S SOUP OF THE DAY *V, NGC**

Steamy bowl of soup served with toasted sourdough. **6.00**

LASAGNA NUGGETS

Breaded lasagna bites served with a hot & spicy arrabbiata dipping sauce, topped with parmesan & fresh parsley. **7.50**

BUFFALO CHICKEN TENDERS

Served with homemade hot sauce, homemade ranch dressing & spring onions. **7.00**

CAJUN CORN RIBS *VG*

Flavoursome, tender & juicy corn ribs topped with mint yoghurt. **7.00**

TOMATO BRUSCHETTA *VG, NGC**

Garlic toast, basil pesto, roasted red peppers. **7.00**

Dirty fries

TRUFFLE OIL MAYO, PARMESAN & CRISPY ONIONS. **V 8.00**

HAGGIS, CREAMY PEPPERCORN SAUCE & CRISPY ONIONS. **8.00**

HOT SAUCE, RANCH SAUCE & SPRING ONIONS. **V 6.00**

ON THE SIDE...

CHUNKY CHIPS & CONFIT GARLIC

MAYO *V, NGC, VG** **4.00**

HOMEMADE BEER BATTERED ONION RINGS *VG*

4.00

SEASONED FRIES *VG, NGC*

4.00

MIXED SALAD *V, NGC**

4.00

MAPLE GLAZED ROOT VEGGIES *V, NGC*

5.00

THE MAIN EVENT

Chef's famous roast

CHURCH'S ROAST BEEF

Slow-cooked beef topside, garlic & rosemary roasties, glazed seasonal veggies, Yorkshire pudding, gravy.

18.50

SUCCULENT ROAST CHICKEN

Oven-roasted chicken, garlic & rosemary roasties, glazed seasonal veggies, Yorkshire pudding, gravy.

18.50

YOU-WOULDNAE-BELIEVE-IT'S-VEGAN WELLINGTON *VG*

Butternut squash wrapped in a sautéed mushroom & Savoy cabbage, baked in a sesame puff pastry. Served with veggies, roasties and a balsamic & red onion gravy.

15.00

FANCY SOMETHING ELSE?

BEER BATTERED FISH & CHIPS

Flaky Peterhead Haddock fried in our light pale ale batter and served with minted mushy peas, tartare sauce & chippy chips. **16.00**

MAPLE BACON CHEESEBURGER

2x 3oz beef patties topped with Monterey Jack cheese, caramelised onions, pickles, lettuce, tomato, burger sauce & crispy bacon. **16.50**

CRISPY BUTTERMILK CHICKEN BURGER *NGC**

Buttermilk chicken with lettuce, tomato and your choice of one of our homemade sauces: **BUFFALO, RANCH, PEPPERCORN** OR CONFIT GARLIC MAYO **15.00**

MOVING MOUNTAINS BURGER *VG*

Toasted pretzel bun, vegan applewood, lettuce, tomato, skinny fries. **14.00**

DESSERTS

DEEP FRIED MARS BAR

Served with dulce de leche & vanilla ice cream. **7.00**

APPLE & BERRY CRUMBLE *VG**

Stewed apples and berries topped with a buttery crumble, served with vanilla ice cream. **7.00**

CHOCOLATE BROWNIE

Rich chocolate brownie served with vanilla ice cream, dark & white chocolate sauce **7.00**

STICKY TOFFEE PUDDING *NGC**

Served with hot butterscotch sauce & vanilla ice cream. **7.00**

WEE YIN'S CORNER

RECOMMENDED FOR WEE ONES UNDER 10 | **7.00**

MACARONI CHEESE & GARLIC BREAD *V*

FISH BITES, FRIES & BEANS

SAUSAGES, FRIES & BEANS

CHICKEN TENDERS, FRIES & BEANS

followed by...

ICE CREAM WITH CHOCOLATE SAUCE & SPRINKLES

V VEGETARIAN | VG VEGAN | NGC NON GLUTEN CONTAINING | * : DISHES CAN BE MODIFIED TO ACCOMMODATE RESPECTIVE DIETS (i.e V* = can be made vegetarian)

Although every effort is made to provide allergen free meals, we use products that contain allergens in our kitchen and cannot rule out contamination due to shared equipment, work surfaces and airborne particles. If you suffer from any allergies or food intolerances please let your server know when placing your order.