

Allergy advice:

Please make us aware of your allergy every time you dine with us, so that every possible precaution can be taken in our kitchens to prevent cross contamination and if product substitutions are in place our staff can make you aware.

Whilst we take the issue of food allergies and intolerances seriously all dishes are produced and prepared in environments that are not free from gluten, milk, egg, fish, crustaceans, molluscs, tree nuts*, peanuts, sesame, celery, mustard, lupin or soya therefore all dishes may contain traces of these and other allergens.

If you suffer from sensitive trace reactions for stated allergens, please be aware that we are unable to guarantee suitability for you.

Meat and fish dishes may contain bones.

All our dishes contain ingredients not listed in the description.

* Tree Nuts indicates the presence of the following: - almonds, brazils, cashews, hazelnuts, macadamias, pecans, pistachios, walnuts and their respective derivatives.

** Gluten is a protein component of wheat, rye, barley & oats All our dishes are prepared in a kitchen where nuts, flour etc are commonly used; unfortunately we cannot guarantee our dishes will be free from traces of these products.

CHRISTOPHER'S

LUNCH MENU

STARTERS

Home-made soup of the day *V*

Penne bolognaise

Haggis with onions in a whisky sauce

Melon fan with mojito syrup *V*

MAIN COURSE

Roast fore-rib of beef with Yorkshire pudding

Cottage pie

Beef bourguignonne

Strips of chicken cooked with mushrooms in a paprika sauce

Plaice goujons served with tartar sauce

VEGETARIAN

Spinach and ricotta tortellini in a cheese sauce *V*

A Selection of Vegetables and Potatoes

DESSERTS

A selection of sweets

Two courses £11.50 - Three courses £12.95

SIDES

Rustic bread with butter or oil	£ 1.50
Chunky chips	£ 3.25
Pan fried mushrooms	£ 2.50
French fried onions	£ 2.50
Seasonal vegetables	£ 3.50
Mixed salad	£ 3.50