



# Lunch and Early Evening

## LUNCH MENU

Every day 12pm-3pm/Saturday until 4.30pm

**MAIN COURSE £9.90**

**2 COURSES £12.90**

**OR 3 COURSES £16.50**

prices per person – starters/desserts £4.90 without a main course

### *Starters*

#### Soupe du Jour (v)

Please ask us for today's soup recipe

#### Mediterranean Bruschetta (v)

Grilled ciabatta with tomato, mozzarella, black olives & fresh basil (v)

#### Steamed Shetland Mussels à la Bretonne

In a white wine, cream and shallots sauce

#### Haggis Balls

Deep fried in beer batter, clapshot potatoes, whisky sauce

#### Smoked Mackerel Niçoise Salad

With boiled eggs, olives, green beans and baby potatoes

### *Main Courses*

#### Minute Steak Frites

Served with a garnish green salad and fries  
(additional Peppercorn or Red Wine sauce +£1.50)

#### Poulet à la Basquaise

Chicken thighs casserole with onions, peppers, Parma ham and tomatoes, served with pommes purée

#### Aubergine Gratin (v)

With Béchamel sauce, and a Parmesan cheese crust

#### The MB Spicy Lamb Burger

North African spiced burger with harissa mayo, chekchouka peppers & fries

#### Le Poisson du Jour

Please ask us for today's fish & recipe

#### Moules Frites

Steamed Shetland mussels in white wine cream, shallots & side of fries

*also available*

#### Ribeye Steak £19.90\*

Chargrilled and served with pommes château & green leaves.  
extra sauce +£1.50: **Cognac & Peppercorn OR Red Wine.**

(\*Price is for Ribeye steak only - not included in menu offer - supplements apply for additional starter or dessert)

*side orders* **only £2.50 each:**

Rocket & Parmesan salad, Ratatouille of Mediterranean vegetables, Gruyère  
Mash Potatoes, Garlic Fries or Couscous

Please ask us for today's desserts,

If you have a food allergy or special dietary requirements please inform member of staff

## EARLY DINNER OFFER

Every day 5pm-6.30pm/Saturday until 6.00pm

**2 COURSES ONLY £19.90**

prices per person – starters/desserts £4.90 without a main course

### *Starters*

#### Aubergine Tower (v)

With ratatouille, onion marmalade & pesto dressing

#### Surprise Calamari

Our secret spicy recipe, one you must try!

#### Steamed Shetland Mussels à la Bretonne

In a white wine, cream and shallots sauce

#### Our famous Haggis Balls

Deep fried in beer batter, clapshot potatoes, whisky sauce

### *Main Courses*

#### South East Asian Style Coconut Chicken

Served with fragrant rice

#### Wild Mushroom & Asparagus Risotto (v)

With white wine & shallots and truffle oil

#### Ribeye Steak (+£5.00)

Served with pommes châteaux, green leaves  
& a cognac and peppercorn sauce

#### Le Poisson du Jour

Please ask us for today's fish & recipe

*bon appétit*