

2nd WINTER MENU 2009

Starters

Homemade soup of the day
served with crusty bread & butter
£3.25

Bowl of mussels
served with chef's sauce of the day and crusty bread
£4.95 / £6.25

MacSween's of Edinburgh Haggis, neeps & tattie tower
finished with a whisky cream sauce
£4.95

Beetroot and mackerel pate
served with toasted brioche
£4.50

Roast fig and stilton salad
served on mixed leaves with crumbled mature stilton
and balsamic glaze
£4.75

Cullen Skink
the classic Scottish fish chowder
£4.95 / £6.25

Please advise your server of any dietary requirements

Mains

Fish and chips

Caledonian Deuchars IPA battered fish fillet, served with hand cut chips, pea puree & tartar sauce

£7.85

The Reverie's homemade pie

pie of the day served with creamy mashed potato or hand cut chips and a selection of seasonal vegetables

£7.95

Mixed bean cassoulet (v)

Spiced tomato and mixed bean cassoulet with basil and grilled halloumi cheese

£6.25

Oven Roasted Chicken

supreme of chicken served with black pudding and grilled apricots, sweet carrot jus and "Jenga" potatoes

£8.95

Homemade quiche

served with roasted root vegetables & boiled new potatoes

£market price

Roast fillet of Scottish salmon

Served on a spring onion and caper mash with seasonal vegetables and a vodka cream and green peppercorn sauce

£8.95

Turkey Risotto

roast turkey, cranberry and sage risotto topped with shaved parmesan and crusty bread

£7.50

Sides: All £2.00

Mixed salad, Bowl of Chips, Mashed Potatoes, Seasonal vegetables