

SET MENU

2 COURSES £26 / 3 COURSES £32

SOUP OF THE DAY (V) (VG AVAILABLE)

crusty bread & salted butter

HAGGIS BON BONS

sweet & tangy honey mustard dipping sauce, fresh mixed salad

SMOKED SALMON FISHCAKE

lemon mayonnaise, fresh mixed salad

CHICKEN BALMORAL

tender chicken breast filled with traditional Scottish haddock, wrapped in smoky bacon
served with creamy mashed potatoes & rich whisky sauce

BREADED SCAMPI

thick cut chips, garden peas, zesty lemon wedge, tangy tartar sauce

THAI GREEN CURRY (VG)

A medley of fresh vegetables simmered in a creamy coconut sauce,
served with fragrant steamed basmati rice and warm flatbread

STEAK PIE

Tender pieces of braised beef in rich gravy, served with creamy mashed potatoes
and root vegetables, and topped with a golden puff pastry.

STICKY TOFFEE PUDDING (VG)

warm toffee sauce, creamy vanilla ice cream

HOT CHOCOLATE FUDGE CAKE (V)

creamy vanilla ice cream, rich chocolate sauce

APPLE CRUMBLE (V)

Caramelised apples, generous helpings of creamy custard



For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas. For this reason, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menu's detailed dietary and allergen information or visit committee room9.co.uk/allergens