

# L U N C H M E N U



6.50

### Soup of the Day

4.25

served with a warm bread roll and butter

#### JD Chicken (G)

6.75

strips of chicken coated in golden crumb, coated in jack daniels glaze, served with salad

## Cullen Skink (G)

5.95

homemade cullen skink served with a warm bread roll and butter

#### **Kilted Dippers**

6.75

sausages wrapped in bacon, glazed in honey & mustard served with beef dripping gravy

#### Potato Skins (G)

6.25

filled with bacon, cheese and chive, served with salad

# Halloumi Fries (G/V)

6.75

battered halloumi fries. deep fried and tossed in salt and pepper seasoning with chillis and a tomato salsa

# Brie Wedges (G/V)

6.25

breaded deep fried brie wedges served with salad and cranberry sauce

# Bruschetta (G/V/Vg)

6.25

mushrooms cooked in a creamy coconut and herb sauce, served on crunchy toasted bread

#### SAUCES

Mayo (G/V), Garlic Mayo (G/V), 0.55 BBQ (G/V), Sweet Chilli (G/V), Tartare (G/V), Marie Rose (G/V)

Whisky (G), Diane (G), Cheese (V),
Drambuie (G), Peppercorn (G),
Blue Cheese (G/V) bone marrow gravy,
JD Sauce (G)

# MAIN COURSE

#### Fraserburgh Haddock (G)

12.75

breaded or battered, served with chips, peas and tartare

### Chicken Fillets (G)

11.50

breaded or battered, served with chips, salad and garlic dip

#### **Beef Steak Pie**

12.75

beef cooked in a rich gravy, served with puff pasty, vegetables and chips or potatoes

# Cajun Parm (G)

12.95

breaded chicken butterfly topped with tomato concasse, basil, mozzarella served with chips, salad and coleslaw

#### **Beef Lasagne**

12.50

bolognese layered with a bechamel sauce and pasta, topped with mozzarella and served with coleslaw and chips

#### TOASTIES -----

# Classic Grilled Cheese (V)

6.50

cheddar and mozzarella cheese in bloomer bread with salad, crisps and coleslaw

#### **Davron Club**

7.25

breaded chicken, bacon, cheese in toasted bloomer bread with dijon mayo, lettuce and tomato, served with salad, crisps and coleslaw

12.95

poached haddock on a bed of mashed potatoes, served with chefs vegetables and a rich cheddar cheese sauce

#### Classic Burger (G)

Haddock Mornay (G)

11.50

6oz steak burger or grilled chicken breast with or without cheese in a brioche bun with chips and salad

# Bean Burger (G/V/Vg)

10.95

breaded spicy black turtle bean burger, in a vegan bun with salad and served with chips

# Macaroni Cheese (V)

11.20

classic macaroni cheese with cheddar and mozzarella, served with chips

# Davron Special Burger (G)

12.90

grilled chicken breast or 6oz steak burger, with cranberry, brie, bacon and salad in a brioche bun, with chips

#### WRAPS

# Sweet Chilli Wrap

8.95

breaded chicken fillets in a toasted wrap with mayo, sweet chilli, cheese and lettuce, served with salad crisps and coleslaw

# Beef Strog Wrap

9.75

paprika spiced beef with onions and mushrooms in a toasted wrap, served with a stroganoff sauce and salad



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# T O F I N I S H

Sticky Toffee Pudding (G/V)	6.70
traditional date sponge served with butterscotch sauce and cream or ice cream	
Churros (V)	6.75
mini chocolate filled churros covered in chocolate and toffee sauce, served with cream or ice cream	
Mars Cheesecake (V)	6.75
biscuit base covered in a mars bar cream filling, topped with mars bar pieces and served with cream or ice cream	
Meringue-wich (G/V)	6.75
home-made meringue discs sandwiched with lemon cream, raspberries and mint	
Creme Brulee	6.20
white chocolate and raspberry creme brulee served with homemade shortbread	
Sundae (G/V/Vg)	5.75
layered sundaes with a choice of: cookies and cream, strawberry, chocolate or raspberry ripple	

# SIDES

Baked Cookie Dough (V)

in house baked cookie dough, served with

vanilla ice cream and covered in mini mallows, chocolate sauce and toffee sauce

Chips (G/V/Vg)	2.75
Onion Rings (G/V/Vg)	3.00
Garlic Bread (V/Vg)	2.50
Cheesy Garlic Bread (V)	3.25
Side Salad (G/V/Vg)	2.50
Coleslaw (G/V)	1.65





# LUNCH MENU

#### **ALLERGEN DISCLAIMER**

Before placing your order, please make sure you alert a member of staff to any allergies or intolerances that your party may have.

While we take steps to minimise the risk of cross-contamination as much as possible, our kitchen does process products from the 14 main food allergens:
Celery, Cereals Containing Gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts (Tree nuts), Peanuts, Sesame, Soya, Sulphur Dioxide (Sulphites)

#### **MENU KEY**

G - Contains No Gluten | V - Vegetarian | Vg - Vegan
Please ensure you make your server aware that you would like the menu item as No Gluten, Vegetarian or Vegan

