

LUNCH MENU

T O S T A R T

Soup of the Day 3.95

served with a warm bread roll and butter

Chicken Satay Skewers (GF) 6.10

served with salad and a peanut and chilli sauce

Loaded Potato Skins (GF) 5.80

filled with bacon, cheddar, mozzarella and spring onion, served with salad, sour cream and fresh chilli

Brie Bites (V) 5.70

coated in breadcrumbs and served with salad and cranberry sauce

Pork Gyoza 5.70

pork filled dumplings served with a baby beet salad

Vegetable Pakora (VG) 5.70

homemade vegetable pakora with mango chutney and salad

Halloumi Fries (V) 5.70

fried cheese sticks with salad and a sweet chilli dip

S A U C E S & D I P S

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

Whisky (GF/V), Diane (GF/V), Cheese (GF/V), Drambuie (GF/V), Peppercorn (GF/V), Blue Cheese (GF/V) 3.70

M A I N C O U R S E

Fraserburgh Haddock (GF) 10.70

breaded or battered, served with chips, peas and tartare

Chicken Fillets (GF) 10.40

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

Beef Steak Pie 10.30

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

Chicken & Chorizo Pasta 10.30

chicken, chorizo and peppers cooked in a creamy sauce bound in pasta

Chicken & Bacon Lasagne 10.30

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

Gammon Steak (GF) 10.30

grilled gammon served with chips, peas, roasted tomato and a fried egg or grilled pineapple

Classic Burger (GF) 10.30

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

Vegan Burger (V/VG) 10.40

moving mountains meatless burger in a vegan bun, served with chips and side salad

Macaroni Cheese (V) 9.70

classic macaroni cheese with cheddar and mozzarella, served with chips and garlic bread

Thai Green Curry (GF) 10.30

chicken or vegetable (V/VG) - cooked in a green thai sauce served with rice and naan bread

T O A S T I E S

Classic Grilled Cheese (V) 5.70

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

The Reuben 7.10

corned beef, swiss cheese, sauerkraut and thousand island dressing in bloomer bread, served with salad, crisps and coleslaw

Croque Monsieur 6.10

swiss cheese, ham and mustard mayo in bloomer bread with salad, crisps and coleslaw

Davron Club 6.20

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

T O F I N I S H

Sticky Toffee Pudding (V/GF) 6.50

traditional date sponge served with butterscotch sauce and cream or ice cream

Knickerbocker Glory (V) 6.10

vanilla ice cream, fruit cocktail, cream, strawberry sauce and sprinkles

Salted Caramel Cheesecake (V) 6.10

salted caramel and honeycomb cheesecake served with cream or ice cream

Jam & Coconut Sponge (V) 5.80

homemade victoria sponge topped with jam and coconut, served with custard or ice cream

Creme Brulee (V/GF) 5.90

white chocolate and raspberry creme brulee served with shortbread

Sundae (V) 5.50

layered sundaes with a choice of: mint chocolate chip (GF/VG), strawberry (GF/VG) or raspberry (GF/VG)

Melon & Sorbet (V/VG) 5.50

trio of melon with berries and raspberry sorbet

S I D E S

Chips (GF/V/VG) 2.10

Onion Rings (GF/V/VG) 2.95

Garlic Bread (V/VG) 4.20

Cheesy Garlic Bread (V) 4.80

Side Salad (GF/V/VG) 2.75

Coleslaw (GF/V) 1.55

DAVRON/ROSEHEARTY

HOTEL • RESTAURANT • BAR

OPEN

MONDAY TO
SUNDAY
12PM TO 2PM

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

GF - Gluten Free | V - Vegetarian | VG - Vegan

Please ensure you make your server aware that you would like the menu item as Gluten Free, Vegetarian or Vegan