Starters

Homemade Soup of the Day

With a warm bread roll f6 30

Warm Mini Camembert

Baked, served with garlic & herb oil Accompanied by Bruschetta f8 25

Prawn Cocktail @

Scottish prawns coated in Marie Rose sauce on a bed of lettuce & tomato f8.80

Frittata (V) (GF)

Sundried tomato, feta & spinach Frittata with balsamic glaze Served with a rocket & tomato salad £8 25

Cullen Skink @

potato, leek and smoked haddock f8 50

Broccoli Fritters (F)

Battered broccoli florets with spicy sriracha mayonnaise £8.25

Chicken Liver & Brandy Pate

A smooth blend of chicken livers, herbs & brandy served with salad & toast f8 50

Beetroot Cured Salmon

Thick Scottish Cream soup made from Beetroot cured salmon with horseradish, salad & sourdough bread f9 75

Hamhock Tart

Puff pastry filled with creamy mushroom, kale & hamhock f8.50

GLUTEN FREE STARTER ROLLS AVAILABLE ON REQUEST

Main Courses **Prime Beef Bagel Burger**

8 oz beef burger with a topping of

your choice: £17.00

Melted Blue Cheese

Bacon & Cheese

Haggis & Peppercorn Sauce

Mangalore Curry (F)

Roast root vegetables bound in a medium strength curry, flavoured with coconut & fragrant spices, with rice

Negetable £17.50

Monkfish & Prawn £22.00 Chicken f19.00

Pappardelle Carbonara

Creamy classic carbonara served with fresh pappardelle pasta & garlic bread slices £18.50

Gnocchi

Pan fried gnocchi accompanied by Thai red butternut squash, kale & facon served with vegan garlic bread slices f17.00

Sizzling Cajun Chicken

Chicken breast, onions & sweet peppers cooked with Cajun spices Served sizzling with peas & chips

on request £19.00

Quorn pieces available on request £17.00

Breaded Fillet of Haddock

Fresh haddock fried & served with chips, peas

& lemon garnish

£17.50

Garlic Mushrooms **W (F)**

Coleslaw W 6F

Baked Potato (GF)

£3.00

£2.00

£3.00

Baked Potato & Side Salad

Scottish cheddar Cheese £10.50

Smoked Haddock Mornay £12.50

Cajun Vegetables £10.50

Prawn Marie Rose £12.50 Tuna Mayonnaise £11.50

Honey & Garlic Salmon

Spinach & Pumpkin Burger £15.50

Steamed fillet of salmon with a honey & garlic glaze served with homemade potato Salad & leaves f19.95

Venison Loin

Served with a Black pudding, apple & vegetable medley, accompanied by potatoes & Bramble jus f24.75

Cold Larder Platters (F)

Brie, Stilton & apple (V) £17.50 Roast Topside of Beef £18 50 Roast Chicken Breast £18 50 Prawn Marie Rose f19 25 Smoked Salmon f19 25 Home Cooked Gammon £18 50

Breaded Scampi

Breaded scampi fried & served with chips, peas & lemon garnish £17.50

Teriyaki Sizzling Beef or Chicken

Teriyaki marinated Beef or Chicken strips with sweet peppers & Onions Served with chips Rump Beef £22.50 Chicken £19.00 Quorn Pieces £17.00

Crispy Korean Chicken

Crispy battered chicken coated in a sticky sweet & spicy sauce Served with coconut rice £19.00

Monkfish & Chorizo Risotto (F)



Seafood risotto with meaty monkfish & diced chorizo throughout Accompanied by basil oil dressing & salad f21.50

Club Sandwich

Triple decker toasted sandwich filled with roast chicken, bacon, iceberg lettuce tomato & mayonnaise Served with coleslaw & chips

£17.00

Roast Chicken

Traditional roast chicken breast with oatmeal stuffing, potatoes & vegetables

(GF) on request £19.00

Paninis with crisps, salad & coleslaw £9.75

Haggis & Cheddar Cheese Tuna. Cheese & red onion Mozzarella, Sun blush tomato's & pesto

Side Orders

Garlic Bread Slices **W** £3.30 Onion Rings **V**

Alternative vegetarian/vegan dishes available

Sweet Potato Fries £3.75 Halloumi Fries **W**

£4.00

Dirty Fries **W** Loaded with cajun spices, cheese & jalapenos £4.50

Food Allergens & Intolerances: Before ordering please speak to our staff about your requirements Please be advised that genetically modified oil is used within the kitchen