

Starters

Smoked Mackerel Pâté **GFOR.**

Homemade smoked mackerel pâté blended with lemon & black pepper. Served with lemon crème fraîche & oatcakes
£9.50

Warm Mini Camembert

Baked, served with rosemary Olive Oil
Accompanied by Bruschetta
£9.25

Prawn Cocktail **GF.**

Prawns coated in Marie Rose sauce on a bed of lettuce & tomato
£9.85

Chicken Tenders

Crispy breaded chicken tenders served with a fresh crisp salad, topped with shaved parmesan and bacon pieces, finished with Caesar aioli.
£9.85

Cullen Skink **GF.**

Thick Scottish cream soup made from potato, leek and smoked haddock
£9.50

Homemade Soup of the Day

with a warm bread roll
£6.75

Thai Fritters

Crispy Thai sweet potato fritters, lightly spiced with herbs & chilli. Paired with creamy whipped feta and pomegranates
£9.25

Smoked Salmon

Smoked salmon on sourdough bread with a lemon and caper dressing
£10.50

Hot & Spicy Bean Crostini **VEOR.**

Artisan bread topped with creamy mozzarella Mexican beans & guacamole
£9.25

GLUTEN FREE STARTER ROLLS AVAILABLE ON REQUEST

Main Courses

Teriyaki Sizzling Beef or Chicken

Teriyaki marinated Beef or Chicken strips with sweet peppers & Onions
Served with chips
Rump Beef £24.95
Chicken £20.95
VE. Quorn alternative £19.95

Prime Beef Burger

8 oz beef burger with a topping of your choice: £19.95
Melted Blue Cheese
Bacon & Cheese
Black pudding & Chilli Jam
VE. Spinach & Pumpkin Burger £18.00

Malaysian Beef Curry

Slow-braised beef simmered in a rich Malaysian curry made with toasted spices, coconut milk
Served with rice and poppadoms
£22.00
VE. Vegetable £19.50

Hot Smoked Salmon & Spinach Linguine

Linguine tossed with flakes of hot smoked salmon, wilted baby spinach, finished in a light lemon crème fraîche sauce with cracked black pepper and fresh herbs
£21.50

Mediterranean Seabass **GF.**

Seabass fillets marinated in garlic & herb oil, served on a medley of sauteed potatoes, chorizo, spinach & baby tomatoes.
£21.95

Chickpea Chilli **VE.**

Slow-simmered chickpeas with fire-roasted tomatoes, garlic and smoky paprika finished with chilli. Served with rice & crusty bread.
Hearty, comforting and fully plant based
£19.50

Greek Style Lamb Flatbread

Greek inspired lamb served on a flatbread with cool tzatziki, crunchy lime-pickled cabbage and salad served with skinny fries
£21.50

Korean Chicken

Battered chicken coated in a sticky, sweet & spicy sauce
Served with coconut rice
£20.95

Venison Sausages

Local butchers venison sausage served with wholegrain mustard mashed potato, tender stem broccoli and a berry & onion jus
£21.50

Sizzling Cajun Chicken **GFOR.**

Chicken breast, onions & sweet peppers cooked with Cajun spices
Served sizzling with peas & chips
£20.95
VE. Quorn alternative £19.95

Cold Larder Platters **GF.**

Brie, Stilton & apple **V.** £19.95
Roast Topside of Beef £19.95
Roast Chicken Breast £19.95
Prawn Marie Rose £19.95
Smoked Salmon £19.95
Home Cooked Gammon £19.95

Club Sandwich

Triple decker toasted sandwich filled with roast chicken, bacon, iceberg lettuce, tomato & mayonnaise
Served with coleslaw & chips
£19.25

Breaded Fillet of Haddock

Fresh haddock fried & served with chips, peas & lemon garnish
£19.95

Breaded Scampi

Breaded scampi fried & served with chips, peas & lemon garnish
£19.50

Roast Chicken **GFOR.**

Traditional roast chicken breast with oatmeal stuffing, potatoes & vegetables
£20.95

Sizzling Steak Garni **GF.**

8oz Rump (a firm texture & rich flavour) £30.00
8oz Fillet (Most tender, regarded as prime cut) £40.00
All served with tomato, mushrooms, onions, peas & Chips

Steak Sauces

Peppered -creamy with brandy & crushed peppercorns £3.95
Diane- Rich and creamy with mushrooms £3.95
Blue Cheese-rich, creamy & bursting with flavour £3.95
Garlic Butter £2.00

Side Orders

Garlic Mushrooms **V./GF.** £4.00
Coleslaw **V./GF.** £2.50
Baked Potato **VE.** £4.50

Garlic Bread Slices **V.** £3.75
Onion Rings **V.** £4.50
Chips or Skinny Fries £4.50

Sweet Potato Fries **VE.** £4.50
Halloumi Fries **V.** £4.50
Dirty Fries
Loaded with cajun spices, cheese & jalapenos £5.95

Alternative vegetarian/vegan dishes available

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

GF.= GLUTEN FREE GFOR.= GLUTEN FREE ON REQUEST V.= VEGETARIAN VE.= VEGAN VEOR.= VEGAN ON REQUEST