DAIRY FREE MENU

Starters

Chef's Soup of the Day £5.75 crusty roll (ask server)

Haggis & Black Pudding Tower £8.50 red wine jus, crispy leeks

Loaded Nachos £7.95 **V VE** salsa, vegan cheddar cheese

Onion Bhajis £8.25 \lor VE spiced onions

Traditional Prawn Cocktail £9.50 toasted bread, marie rose sauce

Crispy Tempura Chicken £8.95 **Vegetable** £8.25 **V VE**sweet chilli sauce, garlic mayonnaise

Main Course Crispy Tempura with Fries Chicken £16.95 Vegetable £15.75 V VE

Mains

Braised Ribeye Steak £18.50 red wine jus, potatoes, seasonal vegetables

Chargrilled Breast of Chicken with Haggis £16.95 red wine jus, roast potatoes, seasonal vegetables

Pan Fried Rump of Lamb £18.50 red wine jus, black pudding, potatoes, medley of greens

Breaded or Battered Fillet of Haddock £16.95 fries, mushy peas, salad, tartar sauce

Sunblushed Tomato & Spinach Spaghetti £15.50 **V VE** tomato and basil sauce, toasted bread

Teriyaki Vegetable Stir Fry £15.50 V VE basmati rice, vegetables, spinach, toasted cashew nuts

Slow Cooked Diced Beef £16.95 market vegetables, potatoes

Roasted Mediterranean Vegetables £14.50 \lor VE basmati rice, roast tomato and garlic sauce, crispy fried leeks

Moving Mountain Burger £14.95 \lor VE plant based burger, salsa, vegan cheddar, fries, crisp salad

From The Grill

all served with grilled tomato, mushrooms, fries

Chargrilled 8oz Fillet Steak £22.95 Chargrilled 6oz Sirloin Steak £34.95 Chargrilled Butterfly Breast of Chicken £15.50 Gammon Steak with Grilled Pineapple £16.95

Add Sauce £3.50 Red Wine Jus

Desserts

Chocolate & Orange Tart £7.95 seville orange marmalade

Caramel Cheesecake £7.95 vanilla ice cream, fruit garnish

Sticky Toffee Pudding £7.95 vanilla ice cream

Trio of Vanilla Ice Cream £7.25 raspberry sauce

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink. Please ask a member of our team for our full vegan, dairy free & non gluten containing ingredients menus

