



## STARTERS

### WHILE YOU WAIT

Marinated Olives  
with Sunblushed Tomatoes — £3.95

Marinated Olives  
with Feta Cheese, Red Pesto — £4.95

Chefs Selection of Bread  
with Extra Virgin Olive Oil,  
Reduced Balsamic — £4.95

Chefs Homemade  
Soup of The Day — £5.75  
crusty bread

Traditional Cullen Skink — £7.25  
smoked haddock, potato and  
leek soup, warm bread

Goats Cheese & Thyme Filo Parcel — £7.75 V  
roast garlic and sunblushed tomato,  
rustic salad

Smoked Chicken & Cured  
Venison Caesar Salad — £7.95  
baby gem lettuce, garlic and parmesan  
dressing, herb croutons

Prawn & Crayfish Cocktail — £8.50  
marie rose sauce, mixed baby  
leaf salad, toasted ciabatta

Chicken & Haggis Croquette — £7.95  
red wine jus, mixed vegetable crisps

Pan Fried Scallops — £13.95  
cauliflower and vanilla puree,  
black pudding, bacon crumb

Truffle & Garlic Hummus — £7.95  
prosciutto, salami, venison, pitta bread, curry oil

Chicken Liver Pate — £7.75  
fine leaf salad, red onion marmalade,  
toasted garlic bread

Bang Bang Chicken, King Prawn  
or Cauliflower — £8.50 / £8.95 / £7.95 V  
sriracha mayo, peanut and crispy noodle salad

Haggis & Black Pudding Tower — £7.95  
peppercorn cream, crispy leeks

## MAINS

Braised Ribeye Steak — £17.95  
black pudding, roast garlic and  
rosemary jus, potatoes, mixed vegetables

Seared Fillet of Salmon — £16.95  
pistachio gremolata,  
sauté potatoes, broccoli stems

Scottish Lamb Rump — £18.95  
cracked black pepper and rosemary rub,  
black berry jus, gratin potato, broccoli stems

Pork Tenderloin wrapped  
in Prosciutto - £16.95  
stuffed with spinach, pesto and  
Italian cheese, red wine jus, creamed  
potatoes, market vegetables

6oz Steak Burger — £15.50  
red onion marmalade, howgate brie,  
toasted bun, fries, coleslaw

Blackened Cajun Breast of Chicken — £15.95  
mango and coconut curry cream, wild rice,  
garlic and herb naan

Mushroom & Broccoli Tagliatelle — £14.50 V  
garlic and thyme cream sauce,  
toasted garlic bread

8oz Fillet Steak — £29.95  
grilled tomato, mushrooms, fries  
ADD red wine jus or peppercorn sauce - £3.25

### RAD CLASSICS

Battered Fillet  
of Haddock — £15.95  
fries, mushy peas, tartar sauce

Traditional Steak &  
Sausage Pie — £15.95  
golden puff pastry pie lid,  
creamed potatoes, mixed vegetables

Pan Seared Breast of  
Chicken with Haggis — £15.95  
pink peppercorn cream, seasonal  
vegetables, sauté potatoes

Three Cheese Macaroni — £14.95  
bacon crumb, fries, garlic bread  
(vegetarian option available £14.50)

### ON THE SIDE

Mac N Cheese — £4.95

Garlic Bread — £3.50

Crispy Onion Rings — £4.50

Seasoned Fries — £3.95

Chilli Fries, Cajun Fries — £3.95

Market Vegetables — £3.95

Creamed Mash Potato — £3.95

Broccoli Stems - £3.95

## DESSERTS

Chef's Cheesecake of the Day — £7.50  
whipped cream, fruit garnish

Sticky Toffee Pudding — £7.50  
butterscotch sauce, vanilla ice cream

Raspberry & Passionfruit Pannacotta — £7.50  
mini meringue, fruit coulis, toasted granola

Chocolate & Peanut Butter Pie £7.50  
caramel drizzle, vanilla ice cream

Scottish Coupe — £7.95  
crumbed tablet and shortbread,  
sliced strawberries, ripple ice cream,  
whipped cream, red fruit coulis

Rhubarb Crumble Tart — £7.50  
custard, vanilla ice cream

Lemon & Lime Curd Pavlova - £7.50  
soft whipped cream,  
toasted coconut ice cream

Banoffee Waffles - £7.50  
sliced banana, warm toffee sauce,  
tablet ice cream

Duo of Cheeses — £7.50  
mature cheddar, howgate brie, crackers,  
grapes, red onion marmalade

Trio of Ice Cream — £7.25  
vanilla, chocolate, raspberry ripple, tablet, mint  
choice of sauces: toffee, chocolate, raspberry

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 V — VEGETARIAN VE — VEGAN. We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.

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RESTAURANT & BAR