



STARTERS

Chefs Homemade Soup of The Day
crusty bread

Traditional Cullen Skink
*smoked haddock, potato and
leek soup, warm bread*

Panko Breaded Goats Cheese V
*red pepper and sunblushed
tomato salad, balsamic dressing*

Haggis & Black Pudding Tower
peppercorn cream, crispy leeks

Mushroom & Leek Crepe V
swiss cheese, creamy garlic sauce
Beetroot & Red Pepper Hummus V
sourdough bread, white truffle oil

Chicken Liver Pate
*fine leaf salad, red onion marmalade,
toasted garlic bread*

Bang Bang Chicken, King Prawn
or Cauliflower V
*sriracha mayo, peanut and
crispy noodle salad*

MAINS

6oz Steak Burger
*bacon, potato scone, peppercorn sauce,
toasted bun, fries, coleslaw*

Blackened Cajun Breast of Chicken
*mango and coconut curry cream,
wild rice, garlic and herb naan
(veg option available V)*

King Prawn & Sun Blushed Tomato Linguine
*light white wine cream, asparagus,
fresh chillies, coriander, toasted garlic bread
(vegetarian option available V)*

Battered Fillet of Haddock
fries, mushy peas, tartar sauce

Traditional Steak Pie
*puff pastry, creamed potatoes,
mixed vegetables*

Oven Baked Beef Lasagne
garlic bread, fries

Pan Seared Breast of Chicken with Haggis
*pink peppercorn cream,
seasonal vegetables, sauté potatoes*

Three Cheese Macaroni V
herb crumb, fries, garlic bread

Don't see anything you fancy?

You can always choose a dish from
our a la carte menu on
the next page for an extra
supplementary cost.

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

A LA CARTE MENU

STARTERS

Monkfish & King Prawn Skillet — £6.95
garlic, ginger and spring onion butter, fresh chillies, crusty bread

Posh Cheese on Toast – £0.95 V
caramelised white onion, mature cheddar rare bit, white truffle oil, thick cut sourdough

Prawn & Crayfish Cocktail — £1.50
marie rose sauce, mixed baby leaf salad, toasted ciabatta

MAINS

Braised Ribeye Steak — £2.95
yorkshire pudding, roast garlic and rosemary jus, potatoes, mixed vegetables

Salmon En-Croute £1.95
filled with spinach and garlic and cream cheese, creamed potatoes, broccoli stems, pesto cream

Scottish Lamb Rump — £2.95
black pudding, minted jus, gratin potato, broccoli stems

8oz Sirloin Steak — £12.95
grilled tomato, mushroom, fries ADD red wine jus or peppercorn sauce £3.25

Stuffed Fillet of Pork — £1.50
black pudding wrapped in parma ham, plum and apple chutney, red wine jus, creamed and roast potatoes, root vegetables

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.*