



Sunday Lunch

12pm-2:30pm

NIBBLES, TO SHARE OR WHILE YOU WAIT...

Warm Selection of Homemade Breads, Smoked Sea Salt Butter, Olive Tapenade, Spiced Houmous	£3.5
Chilli & Herb Marinated Olives	£3
Panko-Crumbed Haddock Goujons, Tartare Sauce	£6
Haggis Bon Bons, Mustard Mayonnaise	£5
Garlic, Herb & Cheese Ciabatta	£2.5

STARTERS & SMALL PLATES...

Soup of the Day Warm Bread Roll, Butter	£5
Three Cheese Croquette Chilli Jam, Confit Red Peppers, Marinated Courgette Salad	£7.5
Beer Battered King Prawns Dressed leaves, Garlic Aioli	£9
Pan Seared Scallops Cauliflower Purée, Black Pudding, Chorizo Oil	£6.5

Marbled Game Terrine Homemade Chutney, Salad, Toasted Bread	£8
Smoked Haddock, Leek & Potato Chowder Warm Bread Roll, Butter	£6
Mackerel Pâté Compressed Cucumber, Pickled Beetroots, Mustard Dressing	£7.5

PIZZAS

Our pizzas come on homemade, hand-spun bases (approx. 12"), with rich tomato and oregano sauce topped with mozzarella

Air-dried Prosciutto Ham, Olives, Feta Cheese	£13
Spicy Pepperoni, Mozzarella, Jalapeños	£13.5
Goats Cheese, Red Onion Compote and Spinach	£13
Classic Margherita – Mozzarella, Sun-dried Tomato, Basil Pesto	£12
Cajun Chicken, Smoked Bacon, Red Onion	£13.5

THE CLASSICS...

Roast Turkey Crown Stuffing, Pigs in Blankets, Roast Fondant Potato, Brussel Sprouts & Roast Chestnuts, Turkey Gravy (Skirlie, Cranberry & Bread Sauce)	£17.5
Roast Beef & Yorkshire Pudding Roast Sirloin of Aged Scotch Beef, Real Roast Gravy, Goose Fat Roast Tatties, Yorkshire Pudding,	£17
Sausage & Mash Creamed Mash, Fried Hens Egg, Red Onion Compote, Jus	£13
Chicken Schnitzel Sage Butter, Fries, House Salad	£15
Fish & Chips Mushy Peas, Tartar Sauce, Lemon Wedge	£14
Braised Beef Blade Mature Cheddar & Parsley Croquette, Celeriac Remoulade, Jus	£15.5
Beef Short Rib Slow-cooked BBQ Glazed Short Rib of Beef, Mash, Creamed Corn	£20
Panetta-Wrapped Monkfish Wilted Greens, Curried Mussel & Herb Emulsion	£20
Thai Green Curry Steamed Rice with Chicken £13.5 Vegetarian £12	
Chilli Beef Nachos Cheddar Cheese, Jalapeños, Sour Cream	£13.5

Caesar Salad	As Side £6	As Main	£9
Add Chicken			£5
Beer Battered King Prawns			£7

Polenta			£13.5
Herb Polenta Cake, Sauce Vierge, Poached Eggs, Greens			

BURGERS...

Homemade 'Fish Finger' Burger Tartar Sauce, Salad, Lemon, Fries			£13
7oz Homemade Beef Steak Burger English Mustard Mayonnaise, Bacon, Smoked Cheddar, Pickles, Crisp Gem Lettuce			£13
Spiced Falafel Burger Moroccan Mayo, Dressed Leaves, Crispy Fries			£11
Cajun Chicken Burger Garlic Mayonnaise, Crispy Bacon, Fries			£14
Upgrade to "SEASONED" fries with your burger for			£2
Add one of our Burger Toppings...			
Scottish Cheddar and Bacon			£2
Blue Cheese			£2
Caramelised Red Onion Compote			£2
Mozzarella & Sundried Tomato			£3
Beer Battered King Prawns (4)			£6

SEASONED FRIES...

Crispy Fries Tossed in Rosemary Salt, Parmesan Cheese, Garlic Mayo			£4.5
Cajun Spiced Fries Grilled Cheese and Smoked Bacon, Mustard Mayo			£4.5
Chilli Beef Fries Cheddar, Jalapeños, Hot Ketchup			£6

STEAKS

Ribeye Steak (225g, 30 Day Aged) House Salad, Crispy Fries, Garlic & Herb Roasted Tomato, Grilled Mushroom			£28
Sirloin Steak (225g, 30 Day Aged) House Salad, Crispy Fries, Garlic & Herb Roasted Tomato, Grilled Mushroom			£28
Steak Sauces			£2.5
Bearnaise	Peppercorn	Red Wine Jus	Blue Cheese

A BIT ON THE SIDE... £3

Beer Battered Onion Rings			
Crispy Fries			
Dressed House Salad	Buttered Greens		
Creamy Mash			
Creamed Corn			
Bread Sauce			
Skirlie			
Pigs in Blankets			(£5)

DESSERTS

Christmas Pudding Traditional Christmas Pudding, Brandy Sauce, Vanilla Ice Cream			£7
Classic Crème Brûlée Homemade Shortbread			£7
Sticky Toffee Pudding Vanilla Ice Cream, Toffee Sauce			£6
Chocolate Tart Caramel Chocolate Tart, Cherries,			
Crystallised Peanuts, Salt Caramel			£7
Ice Creams & Sorbet Sable Biscuit			£5
Scottish Cheese Board Quince, Celery, Chutney, Oatcakes			£9