

# MENU



## NIBBLES, TO SHARE OR WHILE YOU WAIT...

<b>Mixed Marinated Olives</b>	£3
<b>Haggis Bon Bons,</b> wholegrain mustard mayonnaise	£5
<b>Breaded Haddock Goujons,</b> tartare sauce	£6
<b>Warm Bread Selection,</b> sea salt butter olive tapenade, spiced houmous	£4

## SANDWICHES...

12pm until 2pm daily

**HOT (served on warm ciabatta, with crisps & coleslaw)**

<b>Cajun Chicken</b> bacon, baby gem, garlic mayo	£8.5
<b>Grilled Haloumi</b> marinated courgette, spiced houmous	£8
<b>Steak</b> onion, mushroom, peppercorn sauce	£12

**COLD (choice of brown, white or GF bread, crisps & coleslaw)**

<b>Prawn Marie Rose</b>	£6.5
<b>Ham and Tomato</b>	£6.5
<b>Smoked Salmon and Cucumber</b>	£6.5
<b>Cheese and Pickle</b>	£6.5

**ADD A BOWL OF OUR SOUP OF THE DAY** £3.5

## STARTERS & SMALL PLATES...

<b>Soup of the Day</b> warm bread roll, sea salt butter	£5
<b>Nut Crusted Goats Cheese Salad</b> roasted walnuts, shredded apple and pickled beetroot	£7.5
<b>Sweetcorn Fritter with Smoked Salmon</b> horseradish crème fraiche, baby capers	£8
<b>Beer Battered King Prawns</b> dressed leaves, lemon wedge, garlic aioli	£9
<b>Chicken Liver Parfait</b> onion compote, toasted brioche, dressed leaves	£7.5

## SALADS...

<b>Classic Caesar Salad</b> Parmesan Shavings, Croutons, Anchovies, Caesar Dressing, Bacon Lardons, Soft Boiled Quails Egg	<b>Starter £7</b> <b>Main £9.5</b>
<b>Why not add...</b> Beer Battered King Prawns (4) Cajun Chicken	£7 £5
<b>Grilled Halloumi (GF, V)</b> watermelon, mixed grain and mint salad, Moroccan dressing	<b>Starter £7</b> <b>Main £9.5</b>

## MAINS...

<b>Beer Battered Peterhead Haddock</b> (also available in our gluten free bread crumbs) chips, mushy peas, tartare sauce, lemon wedge	£14
<b>Tomato and Parmesan Crusted Cod Fillet</b> creamed mash, smoked bacon, peas, baby gem	£17
<b>Thai Coconut Steamed Shetland Mussels</b> crusty bread	<b>Starter £7.5</b> <b>Main £13</b>
<b>Lemon and Thyme Crumbed Chicken Schnitzel</b> dressed salad, fries	£15
<b>Roasted Butternut, Pine Nut &amp; Herb Risotto (GF)(V)</b> parmesan crisps	£13
<b>Barbeque Glazed Beef Short Rib</b> creamed corn, mash	£20

## BURGERS...

<b>7oz Homemade Beef Steak Burger</b> spiced tomato relish, dressed leaves, smoked bacon, cheddar cheese, fries	£13.5
<b>Spiced Chicken Burger</b> garlic mayonnaise, dressed leaves, marinated courgette, fries	£14
<b>Tex-Mex Bean Burger</b> sour cream, spiced tomato and lime salsa, fries	£13
<b>Homemade Fish Burger</b> tartare sauce, baby gem, fries	£13
<b>Why not upgrade to "POSH" fries with your burger?</b>	£2
<b>Add one of our Burger Toppings...</b>	
Cheddar Cheese	£2
Smoked Bacon	£2
Blue Cheese	£3
Caramelised Red Onion Marmalade	£2
Beer Battered King Prawns (4)	£6

## A BIT ON THE SIDE...

Beer Battered Onion Rings	£3.5	Fries	£3	Mash	£3
Dressed Salad	£3	Buttered Greens	£3		

## "POSH" FRIES...

Parmesan and Rosemary Fries, truffle mayo	£4.5
Cajun spiced fries with bacon and cheddar, mustard mayo	£4.5

## STEAKS...

<b>Ribeye Steak</b> (225g, 30 Day Aged) house salad, fries, roasted herb and garlic tomato, grilled flat cap mushroom	£28
<b>Sirloin Steak</b> (225g, 30 Day Aged) house salad, fries, roasted herb and garlic tomato, grilled flat cap mushroom	£28
<b>Steak Sauces</b>	£2.5
Bearnaise    Peppercorn    Red Wine Jus    Blue Cheese	

## DESSERTS...

<b>Sticky Toffee Pudding</b> vanilla ice cream, toffee sauce	£6
<b>Eton Mess</b> whipped cream, meringue, berry sauce, fresh strawberries	£7
<b>Chocolate-Nut Brownie</b> salted caramel, honeycomb, crystallised peanuts	£7
<b>Ice Creams and Sorbet</b> tuille basket, fresh berries	£5
<b>Scottish Cheese Board</b> quince, grapes, celery, chutney, oatcakes	£9

Ask about our daily specials—  
when they're gone, they're gone!

Prices are all inclusive of VAT

IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW  
AND OUR CHEF WILL BE HAPPY TO ADVISE, OR ADAPT THE MENU

Everything on our menus is produced on-site, in an environment  
where the following allergens are present and used regularly:  
NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS &  
CRUSTACEANS, SOYA, LUPIN, CELERY, MUSTARD, SESAME SEEDS