

Starters

Homemade Soup of the Day	4.50
Served with a Warm Crusty Roll	
Cullen Skink	6.95
Traditional Scottish Soup of Smoked Haddock Potato, Cream & Bread Roll	
Sticky Chilli Chicken Pieces	6.75
With Sesame Seeds	
Tempura King Prawns	8.50
Breaded and deep fried served with Sweet Chilli Jam	
Prawn Cocktail Marie Rose	7.45
Served with Brown Bread and Butter	
Seasonal Melon (GF,VE)	5.95
with Fruit Sorbet & Raspberry Coulis	
Garlic Ciabbata Bread	4.25
Garlic Ciabbata Bread with Cheese	5.25
Baked Brie & Cranberry Filo Parcels	7.25
Smoked Salmon	8.75
With Citrus Fruit & Farmhouse Brown Bread	

FISH

Breaded East Coast Haddock	14.95
Skin on chips, Peas and Homemade Tartare Sauce	
Breaded Whole Tail Scampi	14.95
Skin on chips, Peas and Homemade Tartare Sauce	
Poached Salmon with Creamed Leeks	16.95
On a Bed of Baby Spinach, with Steamed Rice	
Tuna Salad	13.00
Mixed Leaf salad with Vinaigrette or Balsamic Dressing	

MAINS

Escalope of Venison in a Wild Mushroom & Cranberry Ju	16.95
with Garden Vegetables & Potatoes	
Chicken Jalfrezi	14.25
with Steamed Rice & Garlic Naan Bread	
Homemade Scotch Steak Pie	14.95
with Puff Pastry, Skin on Chips & Garden Peas	
Red Thai Vegetable Curry	13.45
with steamed Rice and Garlic Naan Bread (V)	
Homemade Lasagne	13.95
with Coleslaw & Skin on Chips	
Three Bean & Sweet Potato Chilli (VE)	13.25
with Steamed Rice & Tortilla Chips	
Chicken Caesar Salad	14.95
Grilled Chicken Supreme, Gem lettuce, Croutons, Parmesan and Caesar dressing	
Mediterranean Vegetable & Basil Tartlet	13.95
With Assorted Leaves & Potato Salad	
Chilli Con Carne	13.95
With Steamed Rice, Tortilla Chips & Sour Cream	
Baked Flat Mushrooms, Spinach Goats Cheese & Cherry Tomatoes	13.95
with Chilli Jam Glaze	

Char Grill

32 Day Aged 8oz Scotch Sirloin Steak	24.50
Peppercorn Sauce, Tomato, Skin on Chips	
32 day Aged 8oz Scotch Sirloin Steak	24.50
Served with Rocket, Parmesan Shavings Skin on Chips & Balsamic Glaze	
6 oz Scotch Beef Cheeseburger	13.95
Served in a Brioche Bun, Skin on Chips	
Chilli Burger	15.50
6 oz Scotch Beef Burger Topped with Chilli Con Carne, Served on a Brioche Bun with Skin on Chips	
Haggis Burger	15.50
6 oz Scotch Beef Burger Topped with Haggis & Peppercorn Sauce, Served on a Brioche Bun with Skin on Chips	

SIDES

Skin on Chips (gf)	3.95	Coleslaw	2.50
Onion Rings	3..50	Mixed Salad (gf)	3.95
Boiled Potatoes (gf)	2.25	Garden Vegetables	3.50
Creamy Peppercorn Sauce	2.50	Sautéed Mushrooms	3.50
Grated Cheddar	2.50	Crusty Bread Roll	1.10



Afternoon Tea served between 2:00 - 5:00 pm **13.95 pp**
 - Pre-bookable only -
 Finger Sandwiches, Scone with Jam & Clotted Cream and Cakes
 Served with Speciality Tea or Coffee
 Gluten free option available, please advise when booking

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu. Full allergen information is available. Customers – When ordering please inform your server as to any dietary requirements in order that we can handle your individual requirements. GF - NGCI - no gluten containing ingredients: all fried food is cooked in a shared fryer. Some items Not marked as Gluten Free can be adapted, please ask. Gratuities are left to your discretion. All main courses are cooked to order and some may take up to 20 minutes.

PREMIUM SPIRITS - 25ml

%alc

From: £ 3.50 35-65

Vodka

Grey Goose, Absolut, Absolut Raspberry, Absolut Vanilla, Ciroc, Blackwoods

Kraken Spiced Rum

Gin

Botanist, Tanqueray, Tanqueray Seville Orange, Misty Isle, Hendricks, Pickering's, Whitley Neil: Pink Grapefruit, Parma Violet & Blood Orange, Edinburgh Classic Gin: Raspberry liqueur, Rhubarb & Ginger liqueur Pilgrims Classic Gin: Blueberry & Basil, Raspberry & Ginger, Pink Gin, Crossbill, Goodwill, Rhubarb & Rose, Bombay, Caorunn, Kirkjuvagar.

Malt Whisky from £ 3.90

Please ask your server for Our Gin List and/or Wine List

LOW AND NO

%alc

275ml	Becks Blue	£ 3.85	0.05
500ml	Erdinger Alc Free	£ 4.10	0.5
25 ml	Borago Citrus, Spice, Pepper	£ 2.50	0.0
25 ml	Ceders Juniper, Coriander, Rooibos	£ 2.50	0.0

De Alcoholised Wine

Bin No

32	Torres Natureo Muscat White	£ 17.00	0.05
33	Torres Natureo Syrah Red	£ 17.00	0.05

DRAUGHT

%alc

Pint 1/2Pint

Carling	£ 4.80	£ 2.40	4.0
Coors	£ 5.10	£ 2.55	4.0
Belhaven Best	£ 4.80	£ 2.40	3.2
Aspall Cyder	£ 4.80	£ 2.40	5.5
Guinness Surger Can	£ 5.10		4.1

BOTTLED BEERS, LAGERS & CIDERS

%alc

330ml	Birra Moretti	£ 3.95	4.6
330ml	Twisted Thistle IPA	£ 4.55	5.6
330ml	Sol	£ 3.95	4.5
330ml	Miller	£ 3.95	4.7
330ml	Belhaven Craft Pilsner	£ 4.85	4.8
330ml	Blue Moon	£ 3.95	4.1
500ml	Rekorderlig (various flavours)	£ 4.80	4.0
275ml	VK Blue	£ 4.15	4.0

SPIRITS - 25ml

%alc

Bells Whisky	£ 3.20	40
Famous Grouse Whisky	£ 3.20	40
Smirnoff	£ 3.20	37.5
Gordons Gin	£ 3.20	37.5
Gordons Pink Gin	£ 3.30	37.5
Bacardi	£ 3.20	37.5
Morgan Spiced	£ 3.30	35
O.V.D Dark Rum	£ 3.20	40
Martell	£ 3.40	40
Southern Comfort	£ 3.70	35
Jack Daniels	£ 3.85	40
Canadian Club	£ 3.70	40

LIQUEURS - 25ml

%alc

Amaretto	£ 3.70	28
Baileys	£ 3.70	17
Cointreau	£ 3.70	40
Drambuie	£ 3.70	40
Galliano	£ 3.70	42.3
Glavya	£ 3.70	35
Grand Marnier	£ 3.70	40
Kahlua	£ 3.70	20
Malibu	£ 3.70	21
Midori	£ 3.70	20
Peach Schnapps	£ 3.70	18
Tia Maria	£ 3.70	20

SOFT DRINKS

330ml	Can Coke	£ 2.75
330ml	Can Diet Coke, Zero, Irr Bru	£ 2.20
330ml	Mineral Water Still/Sparkling	£ 2.20
275ml	Appletiser	£ 2.80
275ml	J2O (orange & passion fruit or apple & raspberry)	£ 2.80
250ml	Red Bull	£ 3.00
250ml	Fruit Juices from	£ 2.00
237ml	Simply Fruity	£ 2.00
200ml	Fever-Tree Tonic from (various flavours)	£ 2.65

DRAUGHT SOFT DRINKS

	Pint	1/2 Pint	Dash
Cordials			£ 0.90
Diet Coke	£ 3.15	£ 2.10	£ 1.00
Coke	£ 3.15	£ 2.10	£ 1.00
Lemonade	£ 3.15	£ 2.10	£ 1.00

This list represents some of our extensive drinks selections. If your favourite drink isn't listed please ask as we may stock it.