Sample Menu

MAIN COURSES

Soup of the day Served with a crusty roll and butter Small £5.00/Large £10.00

Duck Liver Parfait Seasonal Chutney, Toasted Bloomer Small £6.00/large £12.00

North Sea Haddock in Beer Batter Minted Peas, Tartar Sauce, Hand cut chips

Portobello Burger (v) Portobello mushroom, Goats Cheese, Pesto, spinach and tomato. In a toasted bun, Hand Cut Chips, Tobacco Onions £14.00

6oz venison burger Caramelised red onion, bacon and blue cheese in a toasted bun with hand cut chips and tobacco onions £15.00

10oz Rib Eye Steak is served with tobacco onions, roasted tomato and hand cut chips our Steaks are from Scot Beef and aged for a minimum of 21 days £24.00

Sauces Peppercorn, Red wine, Whisky and shallot £3.00 each

SIDES

Tobacco onions, Hand cut chips, Buttered new potatoes, Dressed leaves
£4.00 each

LIGHT BITES

Wings of Fire £4.00

Haggis Bon Bons £4.00

SANDWICHES

Classic B.L.T Crispy grilled bacon, lettuce and tomato, with mayonnaise and tomato ketchup £7.00

Aged Scot Beef Minute Steak Caramelised red onion, lettuce, mustard seed mayonnaise £8.00

John Ross Smoked Salmon Cucumber, Cream Cheese £9.00

Ploughman's (v) Isle of Mull Cheddar Cheese, chutney tomato, cucumber and celery
£7.00

SALADS

Tuna, Sweetcorn and Green Bean Soya and Sesame Seed Dressing £13.00

Goats Cheese, Apple and Walnut (v) Walnut Dressing £14.00

Free Range Corn-Fed Chicken Olive, Sugar Snap Pea and Pesto £15.00