



## *Evening Menu*

### *Appetizers*

***Bread and Olives £4.50***

*Served with butter, olive oil and balsamic.*

***Tempura oysters £3.50 per shuck***

*Served with avocado puree and chilli ginger dressing*

***Houmous £4.50***

*Served with flat bread and chilli oil*

### *Starters*

***Chef's Soup of the Day £6.50***

*Served with bread and butter (ask server for dietaries) 1,2,5*

***Scotch Haggis £9.50***

*Served with roasted shallot, celeriac puree, straw potatoes & chef's Whisky sauce 1,2,5,*

***Fresh Scottish Mussels £9.95***

*In a white wine and nduja cream sauce, with crusty bread and butter (Gf opt) 1,2,4,5*

***Vegetable Risotto £9.25***

*Served with Mediterranean vegetables, crumbled feta and harissa glaze 1,2,5,14 (V, Ve opt)*

***Prawn and Sweetcorn Fritters £10.50***

*Served with avocado puree and lemongrass chilli dressing 2, 3,4,5,7,10,14*

***Roasted Aubergine carpaccio £8.95***

*Served with rocket salad, crispy capers, finished with a lemon gremolata. (GF)*

***Scotch Egg £ 9.50***

*Soft boiled egg in sausage and black pudding coated with golden breadcrumbs,*

*Served with apple sauce, black pudding, and watercress & apple salad.*

*1, 2, 5, 7*

### ***Sides***

***Skin on Fries £4.50***

***Medley of Vegetables £4.50***

***Side Salad £4.00***

***Onion Rings £4.50***

***Coleslaw £4.50***

***Peppercorn Sauce £2.95***

**IMPORTANT INFORMATION** – All of our food is prepared in a kitchen where allergens are present. Please speak to your server before ordering

V-vegetarian      Ve-Vegan      Df-Dairy Free      Gf-Gluten free  
Allergens- 1) celery 2) wheat gluten 3) fish 4) molluscs 5) milk 6) crustaceans 7) eggs 8) nuts 9) peanuts 10) soya  
11) sesame seeds 12) mustard 13) lupin 14) sulphur dioxide (sulphites)

## **Main Courses**

### ***Beer Battered Fish & Chips £18.50***

*Fresh local haddock in beer batter served with skin on fries, homemade tartare sauce & garden peas 1,2,3,5*

### ***Grilled Filet of Hake £22.95***

*Served with green mashed potatoes, tomato salad, pickled shallots, crispy capers finished with cumin sweet dressing. 3, 14*

### ***Balmoral Chicken £20.95***

*Served with spinach mash potato, carrot puree, tender stem broccoli, carrot crisps & chefs whisky sauce (Gf opt) 1, 2, 5,*

### ***Homemade Steak Pie £21.95***

*Slow cooked Scottish beef in chef's own gravy topped with puff pastry, with creamy mash, celeriac puree and sautéed vegetables 1, 2, 5, 7, 12*

### ***Fresh Scottish Mussels £20.95***

*In a white wine and nduja cream sauce, with crusty bread and butter (Gf opt) 1, 2, 4, 5*

### ***Roasted Aubergine £16.95***

*Served with quinoa, Mediterranean vegetables, harissa and almond glaze finished with lemon zest (V, Ve, Df) 1, 14*

### ***Sirloin Steak £34.00***

*Cooked to your liking and served with straw potatoes, rocket, cherry tomatoes and parmesan salad finished with fresh herb chimichurri. 1,14  
Add Peppercorn sauce for £2.95*

### ***Homemade Beef Burger £19.95***

*Served on a toasted brioche bun with caramelised pear chutney, rocket topped with blue cheese. (Gf opt, Df opt) 1, 2, 5, 7, 12, 14  
Add bacon or haggis to your burger for £1.50 each*

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