



## *Lunch Menu*

### *Starters*

***Chef's Soup of the Day £6.50***

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

***Haggis Bon Bons £7.95***

*Served with turnip puree, straw potato and peppercorn sauce 1,2,5,7*

***Fresh Scottish Mussels £8.95***

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

***Mediterranean Vegetable Bruschetta £7.25***

*Finished with crumbled feta and harissa glaze. (V) 2,5,14 (Ve opt)*

### ***Sides***

*Skin on Fries £4*

*Medley of Vegetables £4*

*Side Salad £3.50*

*Onion Rings £4.50*

*Coleslaw £4*

**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 tartar sauce and peas. 1, 2, 3,7*

### ***Homemade Steak Pie £21.95***

*Slow cooked Scottish beef in chef's own gravy topped with puff pastry, with creamy mash 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*

### ***Homemade Beef Burger £18.95***

*Served on a toasted brioche bun with cheddar cheese, tomato relish, baby gem lettuce, gherkins and tomato with skin on fries & coleslaw  
(Gf opt, Df opt) 1, 2, 5, 7, 12, 14  
Add bacon or haggis to your burger for £1.50 each*

### ***Harissa Vegetable Kebabs £15.95***

*Served with cous cous and coconut mint yoghurt (Ve) 2,14*

### ***Bangers and Mash £17.95***

*Traditional pork sausages served with creamy mash, wholegrain mustard sauce and caramelised onions 1, 2, 5, 12, 14*

**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)