



## *Evening 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 £9.50***

*Served pomme puree, roasted turnips & chef's peppercorn sauce 1,2,5,7*

***Fresh Scottish Mussels £9.95***

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

***Tomato Bruschetta £9.25***

*Toasted bread with fresh tomatoes, mozzarella, finished with crispy basil & balsamic glaze (V) 2,5,14  
(Ve opt)*

***Whisky Cured Salmon £10.50***

*Served with rye bread crouton, wasabi avocado puree, pickled cucumber, fresh radish and fennel  
finished with caper & chive oil 2, 3, 14*

***Red Pepper Risotto £8.95***

*Served with roasted red peppers and roasted cherry tomatoes. Topped with crumbled feta & fresh  
basil (GF) 1,5*

***Chicken Liver Parfait £9.50***

*Served with toasted brioche & homemade spiced mango chutney  
2,5,7,12*

### ***Sides***

***Skin on Fries £4.50***

***Medley of Vegetables £4.50***

***Side Salad £4.00***

***Onion Rings £4.50***

***Coleslaw £4.50***

***Peppercorn Sauce £2.00***

***Dirty Fries £ 7.00***

*served with nduja, bacon & peas topped with cheddar, sour cream and chilli*

**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, mixed leaf & garden peas 1,2,3,5,7*

### **Grilled Filet of Seabass £27.95**

*Served with spinach, cherry tomatoes, roasted peppers, red onions salad and croutons topped with grilled prawns & anchovy, tomato and basil dressing  
2,3,6,14*

### **Pan Fried Chicken Breast £19.95**

*Served with mash potato, celeriac puree, broccoli, carrot crisps and haggis bon bon, bacon crisp & chefs whisky sauce (Gf opt) 1, 2, 5,*

### **Homemade Steak Pie £18.95**

*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 cream, or Nduja cream sauce, with crusty bread and butter  
(Gf opt) 1, 2, 4, 5*

### **Spring Vegetable Risotto £16.95**

*Spinach risotto served with tenderstem broccoli and peas topped with whipped mascarpone, finished with chive butter & lemon zest (V, Ve opt, Df opt) 1, 2, 5*

### **10oz Sirloin Steak £34.00**

*Cooked to your liking and served with Diane sauce, sautéed green beans and chefs hand cut chips  
(Gf) 1, 5, 12*

### **Homemade Beef Burger £18.95**

*Served on a toasted brioche bun with BBQ sauce and rocket topped with caramelised onions & blue cheese, 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*

### **Cheese Fritters £17.95**

*Blue cheese, feta and cheddar fritters served with mixed leaf salad, radish and honey sour cream topped with pomegranate & chive oil (V,) 2, 5, 7*

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