



## ***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 with wholegrain mustard mayonnaise, rocket salad and turnip 1,2,5,7,12*

#### ***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*

#### ***Slow Roasted Tomato Bruschetta £9.25***

*Served with ricotta, Parma ham, chive oil, finished with lemon zest and parmesan 2,5, (V opt)*

#### ***Prawn Cocktail £10.50***

*Served with baby gem, apple & mint, cherry tomatoes and melba toast, topped with Marie rose sauce  
2, 6, 14*

#### ***Beetroot and Apple Carpaccio £8.95***

*Served with walnuts, granny smith apple, goats' cheese and balsamic glaze  
(GF, V, Ve opt) 1,5, 14*

#### ***Slow Cooked Pork Belly £9.50***

*Served with srir fry vegetables, sweet chilli soy sauce, coriander and sesame  
2, 10, 11, 14*

### ***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*

**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 & pea puree 1,2,3,5,7*

## ***Grilled Cod £24.95***

*Served with white bean & spicy salami cassoulet, mash potato and wilted spinach.  
1,2,3,5,*

## ***Pan Fried Chicken Breast £21.95***

*Served with pearl barley, haggis, baby gem and peas glaze, with crispy pancetta and red wine jus 1, 2, 5,*

## ***Homemade Steak Pie £19.95***

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

## ***Spiced Roasted Cauliflower £16.95***

*Served with spinach cous cous, cucumber ribbons, feta, lime yoghurt finished with pomegranate and chive oil. (V, Ve opt Df opt) 1, 2, 5*

## ***Sirloin Steak £32.50***

*Cooked to your liking and served with chef's hand cut chips, onion ring, roasted tomatoes, fried mushrooms and peppercorn sauce  
1, 2, 5*

## ***Homemade Beef Burger £18.95***

*Served on a toasted brioche bun with cheddar, chefs burger sauce, iceberg lettuce, tomato, jalapenos and crispy onions 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 sour cream, mixed leaf and avocado salad, and tomato & chilli jam finished with parmesan and chive oil (V,) 2, 5, 7*

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