

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 £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, chive oil, finished with lemon zest and parmesan (V) 2,5,14

Sides

Skin on Fries £4 Medley of Vegetables £4 Side Salad £3.50 Onion Rings £4.50 Coleslaw £4

IMPORTANT IMFORMATION – 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

Homemade Steak Pie £18.95

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

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 & red coleslaw

(Gf opt, Df opt) 1, 2, 5, 7, 12, 14

Add bacon or haggis to your burger for £1.50 each

Chef's Chicken Burger £15.95

Served on a toasted bun with Cajun mayo, lettuce, tomato, cucumber and red onions with skin on fries & red coleslaw 2, 3, 5, 12

Stir Fried Vegetables 13.95

Served with egg noodles, sweet chilli and soy sauce topped with sesame seeds and coriander (V) 1,2,7,10,11,14

Goats Cheese Salad £14.95

Mixed leaf, roasted beetroots, avocado, croutons, walnuts finished with balsamic glaze (Gf, V, Ve, Df) 2, 5,14

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