



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 mash potato, 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

Red Pepper Risotto £8.95

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

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 £17,95

Fresh local haddock in beer batter served with skin on fries, homemade tartar sauce, mixed leaf & garden peas 1,2,3,5,7

Homemade Steak Pie £16.95

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

Fresh Scottish Mussels £19.95

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

Steak & Cheese Ciabatta £13.95

Finished with wholegrain mustard mayo and rocket served with coleslaw and skin on fries 2,5,7,12,14

Chef's Chicken Caesar Salad £14.95

Crispy romaine & baby gem lettuce tossed in house Caesar dressing, topped with herb croutons & grilled chicken and shaved parmesan 2,3,4,5

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) 2,5,7,12,14
Add bacon or haggis to your burger for £1.50 each*

Roasted Beetroot & Avocado Salad £13.95

Fresh avocado, mixed leaf, roasted beetroots, cherry tomatoes, pomegranate seed and finished with a spiced sweet dressing (Gf, V, Ve, Df) 14

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