



**** DINNER MENU ****

STARTERS

Soup Of the Day (V) (GF Option)

Served with crusty roll

Cullen Skink (GF Option)

Served with crusty roll

Haggis Bon-Bon

Served with a whisky dipping sauce

Scottish Smoked Salmon

Served with crispy lettuce and whole meal bread

West Coast Scallops

Pan seared with black pudding and smoky bacon

Crunchy Halloumi

Cajun coated and served with spiced fruit chutney

Caesar Salad (V) (GF Option)

Crispy gem lettuce, grana padano cheese herb croutons bound in Caesar dressing, topped with sliced boiled egg

BURGERS

- Beef
- Cajun Chicken
- Vegetable (V)

** All burgers are served on a toasted brioche bun, gherkins, lettuce, coleslaw, burger relish and chips

OFF THE GRILL

• 8oz Ribeye Steak

** Above served with grilled tomato, onion rings, mushroom, rustic fries and a pepper corn sauce

• Gammon Steak

Grilled and served with pineapple, fried egg, garden peas and rustic fries

FROM THE FRYER

• Fish & Chips

Crispy battered haddock with chips, garden peas and tartar sauce

• Breaded Whole Tail Scampi

Served with chips, garden peas and tartar sauce

SIDES

- | | |
|----------------|----------------|
| • Onion Rings | • Garlic Bread |
| • Rustic Fries | • Cheesy Chips |
| • Sweet Potato | • Side Salad |

(V) Vegetarian (GF) Gluten Free

Please advise our waiting staff when ordering if you have any allergies.

MAIN COURSE

Steak & Ale Pie

Prime Scottish beef, slow braised with onions and herbs in a rich gravy and served with mashed potato or chips

Grilled Chicken Supreme

Served with roasted potatoes, boiled vegetables, and peppercorn sauce

Herb Crusted Scottish Salmon

Grilled and served with tossed green salad, sautéed potatoes, asparagus, lemon and dill butter

**** Chef complimentary seasonal vegetables accompany all the above**

Grilled Rump Of Lamb

Served with tossed gem, lettuce, asparagus, spinach, cherry tomatoes, Sautéed potatoes and rosemary jus

Mussels

Steamed in a garlic, herbs, shallots, and white wine cream sauce and served with crusty roll

House Curry – (Asian Style)

- King Prawn Curry (GF Option)
- Chicken Curry (GF Option)
- Beef Curry (GF Option)
- Aloo Chana Masala with spinach (V) (GF Option)

**** In a mild spiced curry served with basmati rice, papadam, naan bread and mango chutney**

Macaroni & Cheese (V)

Cooked in a creamy cheese sauce and served with toasted garlic bread.

Roasted Vegetable Lasagne (V)

Served with parmesan cheese and garlic bread

Caesar Salad (V) (GF Option)

Crispy gem lettuce, grana padano cheese herb croutons bound in Caesar dressing

FINAL TEMPTATION

• Banoffee Cheesecake

Served topped with dried banana chips and toffee sauce

• Apple Tart

Served with scoop of vanilla ice cream and warm custard sauce

• Sticky Toffee Pudding

Served with butterscotch sauce and vanilla ice cream

• Trio of Ice Cream

Vanilla / Chocolate / Strawberry from Mackie' of Scotland

• Warm Chocolate Fondant

Served with vanilla ice cream and Belgian chocolate sauce

• Cheese Board (GF Option)

Selection of cheese with celery, grapes, Highland oatcakes and chutney