



**** DINNER MENU ****

STARTERS

Soup Of the Day (V) (GF Option) Served with crusty roll	£8
Cullen Skink (GF Option) Served with crusty roll	£12
Haggis Bon-Bon Served with a whisky dipping sauce	£10
Scottish Smoked Salmon Served with crispy lettuce and whole meal bread	£13
West Coast Scallops Pan seared with black pudding and smoky bacon	£14
Crunchy Halloumi Cajun coated and served with spiced fruit chutney	£12
Caesar Salad (V) (GF Option) Crispy gem lettuce, grana padano cheese herb croutons bound in Caesar dressing, topped with sliced boiled egg	£12

BURGERS

• Beef	£20
• Cajun Chicken	£19
• Vegetable (V)	£18

** All burgers are served on a toasted brioche bun, gherkins, lettuce, coleslaw, burger relish and chips
(add ons: cheese £3.50; bacon £3.50)

OFF THE GRILL

• 8oz Ribeye Steak ** Above served with grilled tomato, onion rings, mushroom, rustic fries and a pepper corn sauce	£32
• Char-grilled Pork Chop Served with grilled tomato, mushrooms, rosemary jus & apple sauce and crusty fries	£25

FROM THE FRYER

• Fish & Chips Crispy battered haddock with chips, garden peas and tartar sauce	£20
• Breaded Whole Tail Scampi Served with chips, garden peas and tartar sauce	£22

SIDES

• Onion Rings £5	• Garlic Bread £5
• Rustic Fries £6	• Cheesy Chips £7
• Sweet Potato £5	• Side Salad £5

(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	£20
Grilled Chicken Supreme Served with roasted potatoes, boiled vegetables, and peppercorn sauce	£22
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	£22
Grilled Rump Of Lamb Served with tossed gem, lettuce, asparagus, spinach, cherry tomatoes, Sautéed potatoes and rosemary jus	£26
Mussels Steamed in a garlic, herbs, shallots, and white wine cream sauce and served with crusty roll (add chips £4)	£22
House Curry - (Asian Style) <ul style="list-style-type: none"> • King Prawn Curry (GF Option) £23 • Chicken Curry (GF Option) £19 • Aloo Chana Masala with spinach (V) (GF Option) £16 	
** 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. (add: Bacon £3, Mushroom £2)	£17
Roasted Vegetable Lasagne (V) Served with parmesan cheese and garlic bread	£19
Caesar Salad (V) (GF Option) Crispy gem lettuce, grana padano cheese herb croutons bound in Caesar dressing (add: Chicken £6.00; Grilled Halloumi £5.00; Grilled King Prawn £6.50)	£15
FINAL TEMPTATION	
• Banoffee Cheesecake Served topped with dried banana chips and toffee sauce	£10
• Apple Tart Served with scoop of vanilla ice cream and warm custard sauce	£10
• Sticky Toffee Pudding Served with butterscotch sauce and vanilla ice cream	£10
• Trio of Ice Cream Vanilla / Chocolate / Strawberry from Mackie' of Scotland	£10
• Warm Chocolate Fondant Served with vanilla ice cream and Belgian chocolate sauce	£10