

Dinner

small plates

traditional prawn cocktail with north atlantic prawns (gf, df) 9.00

cockburns panko crumbed haggis balls with whisky sauce 8.50

lime & spiced battered chicken with soy, ginger & honey glaze 9.00

smoked salmon with honey, mustard & dill dressed salad leaves 9.00

grilled halloumi over hummus & harissa roasted red peppers & sundried tomatoes 8.00

marinated mixed olives (gf, v, vv, df) 4.00

soup of the day 4.75

mains

lemon & parsley breaded haddock with garden peas & chips 17.00

grilled chicken fillet, Stornoway black pudding, pink peppercorn sauce, mash & steamed vegetables (gfa) 19.00

spiced salmon stir fry, noodles, shredded vegetables & soy, ginger & chilli glaze (df) 19.00

8oz sirloin steak with fries & grilled cherry tomatoes 28.00

thai red curry – chicken 17.00 or vegetable (gf, df, v, vv) 16.00

grilled chicken salad with cos lettuce, parmesan shavings, croutons & caesar salad dressing 15.00

grilled halloumi, harissa roasted vegetables, diced herb potatoes over hummus (v, gfa) 15.00

burgers – served in a brioche bun with skinny fries & salad

beef 16.00 crispy cajun chicken 16.00 bean & roasted pepper (v) 16.00

cheese 1.50 bacon 1.50 jalapeños 0.50

sides

thick cut chips 4.00 mixed salad 4.00 fries 4.00

olives 4.00 spicy wedges 4.00 coleslaw 2.95

(gf=gluten free, v=vegetarian, vv=vegan, df=dairy free, gfa=gluten free available, dfa=dairy free available, vva=vegan available)

Please make staff aware of any allergies.