

## Dinner

### small plates

mini fishcake with buttermilk dressing 8.75

chicken liver parfait, plum & apple chutney served with crispy sourdough (gfa) 8.75

clementine & feta salad with pomegranate molasses (gf, v, vva) 8.00

smoked salmon with honey, mustard & dill dressed salad leaves (gf, df) 9.00

chilled honey, soy & ginger chicken salad (df) 8.75

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

soup of the day (df, gf, v) 4.75

### mains

spiced salmon fillet with roasted vegetables, semi dried tomatoes, diced potatoes & a fiery tomato sauce (df, gf) 22.00

roasted turkey breast with pork & cranberry stuffing, pigs in blankets, roast potatoes & steamed vegetables (gfa, df) 19.00

grilled chicken fillet, Stornoway black pudding, pink peppercorn sauce, mash & steamed vegetables (gfa) 20.00

8oz sirloin steak with fries & grilled cherry tomatoes 28.00

beancakes with spicy wedges, salsa, sour cream, mixed leaf salad leaves & buttermilk dressing 16.00

scampi, skinny fries & garden peas 16.50

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

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

beef 16.00      crispy cajun chicken 16.00      bean & roasted pepper 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.