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

4.50

traditional prawn cocktail

north atlantic prawn & marie rose salad (gf,df) 9.00

smoked salmon

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

9.50

nachos

with grilled cheese, crème fraiche, salsa & jalapenos (v)

8.50

grilled asparagus spears

with garlic butter 8.50

feta, tomato, borettane onion,

hummus

with warm flatbread (v)

8.50

roasted artichoke, toasted pumpkin seeds & pomegranate molasses (gf,dfa,vva) 9.00

haggis balls

panko breaded with a whisky sauce 9.00

soup served with granary bread 5.50

soy & ginger chicken salad (df) 9.00

fish

grilled chilli & lime salmon fillet

tiger prawns, thai red curry sauce & steamed rice (gf, df)

22.00

battered haddock

with chips & peas

18.00

breaded scampi

fries & garden peas

16.50

seafood trio

fishcake, smoked salmon, prawns in marie rose sauce with mixed salad leaves

19.00

main courses

grilled chicken fillet

Stornoway black pudding, pink peppercorn sauce, mash & steamed vegetables (gfa)

21.50

slow cooked beef casserole

braised red cabbage, vegetables & creamy mash (gfa)

19.00

8oz sirloin steak

with fries, onion rings & grilled cherry tomatoes

28.50

peppercorn sauce 2.00 garlic & herb butter 2.00

grilled chicken salad

with cos lettuce, parmesan shavings, croutons & caesar salad dressing 16.50

grilled halloumi

harissa roasted vegetables, potato wedges over hummus (v,gfa)

17.50

burgers

served in a brioche bun with skinny fries & salad

beef

panko crispy cajun chicken

bean & roasted pepper

bbq pulled pork with smoked bacon & cheese

cheese 1.75

bacon 1.75

bacon & cheese 3.25

jalapenos 0.50

16.50

thick cut chips

spicy wedges

fries

vegetables

mixed salad 4.25

4.25

4.25

4.25

4.25

(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.

Minimum food charge of £15 per person after 5pm.