

small plates

marinated mixed olives (gf, v, vv, df) 4.75

traditional prawn cocktail with North Atlantic prawns (gf, df) 9.75

scampi bites with tartare dip 9.50

soft taco breaded haddock goujons, salsa & chipotle sauce 9.50

smoked salmon served with salad & dill dressing (gf, df) 9.50

fishcake with salad & sweet chilli mayo 10.00

mini macaroni 9.00 add black pudding +3.00

battered chicken strips & sweet chilli dip 9.75

hummus with warm flatbread (v) 8.50

nachos with grilled cheese, crème fraiche, salsa & jalapenos (v) 8.50

panko breaded haggis balls with whisky sauce 9.50

soup of the day (gf, v) 6.00

(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.

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

beef 17.00 panko crispy cajun chicken 17.00

bean & roasted pepper 17.00

bbq pulled pork, smoked bacon & cheese 17.00

cheese 1.75 bacon 1.75 bacon & cheese 3.25

jalapeños 0.50

larger plates

battered haddock, thick cut chips & garden peas 19.00

steak pie, puff pastry, garden peas & thick cut chips 20.00

chicken tortilla with cheese, guacamole, sour cream, salsa & side salad 17.00

thai red vegetable curry with steamed rice (gf, df, vv) 17.50

scampi, skinny fries & garden peas 17.50

extras

thick cut chips 4.25 fries 4.25

loaded fries with cheese 5.00

loaded fries with sweet cured bacon & cheese 6.00

mixed salad with balsamic glaze or vinaigrette 4.25

Please note that there may be a delay on orders from this menu at times of high volumes of pre-booked tables in our restaurant.