

Lunch

Small plates

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

panko breaded haggis balls with whisky sauce 9.00

hummus with warm flatbread (v) 8.50

traditional prawn cocktail with north Atlantic prawns 9.00

buffalo mozzarella, beef tomatoes, aged balsamic glaze & basil oil (gf) 9.50

battered chicken strips & sweet chilli dip 9.75

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

marinated mixed olives (gf, v, vv, df) 4.50

soup of the day (gf, v) 6.00

main

seafood trio – fishcake, smoked salmon, prawns in marie rose sauce with mixed salad leaves 19.00

battered haddock, chips & garden peas 19.00

steak pie, puff pastry, garden peas & thick cut chips 19.00

thai red curry with steamed rice – chicken 17.50 or vegetable (gf, df) 16.50

mini macaroni 9.00

scampi, skinny fries & garden peas 17.00

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

beef 16.50 panko crispy cajun chicken 16.50 bean & roasted pepper 16.50

bbq pulled pork with smoked bacon & cheese 16.50

cheese 1.75 bacon 1.75 bacon & cheese 3.25 jalapeños 0.50

sides

thick cut chips 4.25 mixed salad 4.25 fries 4.25

spicy wedges 4.25 vegetables 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.