

Lunch

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

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

nachos with grilled cheese, crème fraiche, salsa & jalapenos 7.50

mini macaroni 7.50

soup of the day 4.75

mains

lemon & parsley breaded haddock with garden peas & chips 17.00

grilled chicken baked with bbq sauce, sweet cured bacon & cheese served with fries & coleslaw 16.00

breaded scampi, fries & garden peas 16.50

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

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

burgers - served in a brioche bun with skinny fries & salad - 16.00

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