



To Start



SOUP OF THE DAY (VEO/GFO/DFO/V)

*Chefs homemade soup of the day served with a warm
bread roll & butter*

£5.25

HAGGIS BON BONS (GFO/DFO)

*Rolled bon bons of haggis coated in panko
breadcrumbs served with salad and wholegrain
mustard mayonnaise*

£8.50

KING PRAWNS & ITALIAN CHORIZO (GFO)



*Oven baked in a garlic & herb butter served with dipping
bread*

£8.25



WILD MUSHROOM BRUSCHETTA (GFO/V/VEO/DFO)

*A selection of wild mushrooms slow cooked in a herb &
cream sauce on top of toasted rye bread*

£7.50

BEETROOT CURED SALMON (GFO/DFO)


*Scottish salmon cured with fresh beetroot, ginger, orange
& dill served with a citrus salad & sourdough bread*

£8.25

HOISIN HONEY CHICKEN (GFO/DFO)

*Sliced chicken breast in a crispy batter topped with a
sticky hoisin & honey sauce & sprinkled with sesame seeds*

£8.75





Drouthy Classics



ATLANTIC HADDOCK (GFO/DFO)

Choice of breaded or battered Atlantic haddock served with homemade chips, peas & tartar sauce
£16.95

CHICKEN GOUJONS

Battered chicken goujons, skinny fries, coleslaw, side salad & the choice of sauce: BBQ, sweet chilli or garlic mayonnaise
£12.50

ESPETADAS (GFO/V/VEO)

A hanging skewer of prime scotch beef, onions & peppers marinated in garlic & herb butter served with salad & skinny fries
£18.95

Make it vegetarian/vegan, ask your server £15.95

ASIAN PORK BELLY STIRFRY (VO/DFO)

Pork belly strips coated in Asian seasoning stir-fried with courgette, peppers, onions & carrots served with egg noodles.

FAJITAS (VO/VEO/DFO)

Choice of chicken, beef or vegetables marinated in chef's own fajita spices served with warm flour tortillas, sour cream, salsa, guacamole & grated cheese
£16.50

SIRLOIN STEAK OR RIBEYE STEAK (GFO/DFO)

Locally sourced 8oz centre cut Sirloin or Ribeye steak served with homemade chips, mushrooms, vine tomatoes & homemade onion rings

£27.95
Add a sauce: Diane, Blue Cheese or Peppercorn (GFO)
£3.50





Main Course



CHICKEN & RIB COMBO

(GFO/DFO)

Half rack of BBQ ribs & half roast chicken served with side sala & sweetcorn cobettes

£18.95

CHICKEN SCHNITZEL

(GFO)

Breaded chicken escalope topped with your choice of sauce: tomato, peppercorn or creamy mushroom

Served with seasonal vegetables & your choice of chips or potatoes

£14.95

SMOKED SALMON RIGATONI

Smoked Scottish salmon bound in a creamy white wine & dill sauce with rigatoni pasta served with garlic bread

£15.50

PORK, LEEK & SHALLOT PIE

(GFO)

Tender pieces of pork shoulder in a cream, leek & shallot sauce topped with golden puff pastry served with seasonal vegetables & choice of chips or potatoes

£16.95

6 OZ STEAK BURGER

(GFO)

A 6oz 100% Aberdeen angus steak burger topped with bacon, smoked cheddar & chefs red onion marmalade

£14.95

Add onion rings +£2

SIDES

(GFO/DFO/VEO/VO)

£4.00 EACH

*Sweet Potato Fries - Homemade Chips - Skinny Fries -
Mozzarella Sticks - Homemade Onion Rings - Salad Bowl
Garlic Bread - Garlic Bread with Cheese*





To Finish



STICKY TOFFEE PUDDING (GFO/V)

With salted caramel sauce & your choice of cream or ice cream
£6.95

CHEESECAKE OF THE DAY (V)


Homemade cheesecake served with your choice of cream or ice cream
£6.95

CHERRY & APRICOT CRUMBLE (VEO/VO/GFO/DFO)

Black cherry & apricot infused with a mixed spiced syrup with a crumble topping served with cinnamon custard
£8.95

MERLOT POACHED PEAR (GFO/DFO/V)

Conference pear poached in merlot wine, cinnamon & orange served with butterscotch sauce
£7.25



BANOFFEE BREAD & BUTTER PUDDING (V)

A twist on a classic dessert layered with roasted bananas & rich toffee sauce
£7.95




ICE CREAM AND SORBET (VEO/V/GFO/DFO)

Choice of three scoops
Ice cream: vanilla, cookies & cream, scottish tablet or raspberry ripple
Sorbet: lemon or raspberry
£5.50

Hot Drinks

Americano £3.50
Single Espresso £2.50
Double Espresso £3.50
Flat White £3.70
Cappuccino £3.80
Café Latte £3.80
Mocha £3.90
Baileys Latte £5.50
Irish Coffee £5.60
Hot Chocolate £3.60
Deluxe Hot Chocolate (topped with whipped cream & marshmallows) £4.20
Tea (ask your server for flavour options) £3.00



Add a syrup £1.00
vanilla - caramel - hazelnut - mint - gingerbread - pumpkin spice