

Lighter Bites

W E D N E S D A Y / T H U R S D A Y / F R I D A Y

12-2PM

HADDOCK GOUJONS (GFO/DFO)

Choice of breaded or battered haddock goujons served with homemade chips, salad & coleslaw

MACARONI BITES(V)

Served with BBQ sauce & homemade chips

LOADED WEDGES

Potato wedges topped with cream cheese, chives & smoked pancetta

BREADED HALLOUMI (V/GFO)

Served with skinny fries, coleslaw & harissa mayonnaise

SPICED AUBERGINE BURGER (V/VEO/GFO/DFO)

Topped with, salsa, lettuce & tomato served with skinny fries

PULLED PORK CIABATTA

Topped with mozzarella cheese & served with sweet potato fries

SANDWICH £6.50 (GFO/VO/DFO)

T O A S T I E £ 6.50

(G F O / V / D F O)

All served with crisps, salad & coleslaw

CHOICE OF FILLINGS...

Chicken Mayonnaise Tuna Mayonnaise Cheese & Ham Cheese & Onion Egg Mayonnaise Roast Beef & Onion

Additional Toppings Cheddar Cheese - Lettuce - Cucumber -Tomato - Coleslaw - Red Onion

ADD A BOWL OF SOUP + £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





GFO: GLUTEN FREE OPTIONS - DFO: DAIRY FREE OPTIONS - VO: VEGETARIAN OPTIONS - VEO: VEGAN OPTIONS



Midweek Set Menu



W E D N E S D A Y / T H U R S D A Y 12-2/5-8 P M

1 Course: £10.00 2 Courses: £17.00 3 Courses: £23.00

TO START

Soup of The Day (VEO/V/DFO/GFO)

Chefs homemade soup served with warm bread roll Haggis & Black Pudding Croquettes (GFO)

Croquettes of haggis and black pudding coated in panko breadcrumbs

served with chilli jam
Garlic Mushrooms (V/GFO)

Sauteed button mushrooms in a garlic cream sauce served with sourdough bread

Cauliflower Pakora (V/VEO/GFO/DFO)

Cauliflower shoots in a spiced batter with cucumber & mint yoghurt

MAINS

Atlantic Haddock (GFO/DFO)

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

Chicken Goujons

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

Topped with mozzarella cheese & served with sweet potato fries

Steak & Ale Pie

Slow braised steak & ale pie topped with a golden puff pastry served with seasonal vegetables & choice of chips or potatoes

Gammon & Eggs

Sliced home cooked gammon served with homemade chips & fried eggs

Macaroni Cheese

Served with garlic bread

Mince & Tatties

A classic dish served with mashed potatoes & seasonal vegetables

Vegan Cottage Pie (V/VEO/DFO/GFO)

Quorn mince in a rich gravy with diced root vegetables topped with fluffy mash

TO FINISH

Sticky Toffee Pudding (GFO/V)

With warm salted caramel & choice of cream or ice cream

Cheesecake of The Day (V)

Homemade cheesecake served with choice of cream or ice cream

Strawberry Pavlova Sundae (V/GFO)

Vanilla ice cream layered with crushed meringue, strawberry sauce & chopped strawberries topped with cream Ice Cream & Sorbet (V/VEO/GFO/DFO)

Choice of three scoops

Ice cream: vanilla, cookies & cream, scottish tablet or raspberry ripple Sorbet: lemon or raspberry

