

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

Chef's homemade soup of the day served with a warm bread roll
£5.95

HOISIN & HONEY STICKY CHICKEN (GFO/DFO)

Tender chicken fillets in a crispy batter coated in a sticky hoisin, honey & sesame sauce £8.25

GARLIC MUSHROOMS (V/GFO)

Sautéed button mushrooms in a garlic cream sauce served with sourdough bread £7.95

CAULIFLOWER PAKORA (V/VEO/GFO/DFO)

Cauliflower shoots in a spiced batter with cucumber and mint yoghurt
£7.95

CHICKEN & BRANDY PATE (GFO)

Served with toasted rye bread & apple chutney £8.25

HAGGIS & BLACK PUDDING CROQUETTES (GFO)

Rolled bon bons of haggis & black pudding coated in panko breadcrumbs served with chilli jam £8.95





Drouthy Classics

FAJITAS
(VO)

Choice of chicken, beef or vegetables marinated in our chef's own fajita spices served with warm flour tortillas, sour cream, salsa, guacamole & grated cheese
£16.95

CHICKEN GOUJONS

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

STEAK & ALE PIE

Slow braised steak & ale pie topped with golden puff pastry served with seasonal vegetables & your choice of chips or potatoes
£17.50

ESPETADA (VO/VEO/GFO)

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

£18.95 Make it vegan/vegetarian, ask your server £15.95

CHICKEN SCHNITZEL

Breaded chicken escalope served with seasonal vegetables & your choice of homemade chips or potatoes & choice of sauce: mushroom, peppercorn or tomato & herb

£15.50

SIRLOIN STEAK OR RIBEYE STEAK (GFO/DFO)

Locally sourced 80z 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) £2.95

ATLANTIC HADDOCK (GFO/DFO)

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



Main Course

CHICKEN & WILD MUSHROOM RISOTTO (VO)

Served with garlic bread Make it vegetarian, ask your server £14.00

LEMON SOLE

(GFO)

Oven roasted lemon sole served with brown butter sauce & colcannon mashed potatoes £16.95

SLOW ROASTED PORK BELLY

(G F O)

Served with layered black pudding & potato terrine with a cider juniper berry sauce
£17.75

ROOT VEGETABLE WELLINGTON (V/VEO/DFO)

Roasted butternut squash & sweet potato encased in golden puff pastry with a tomato & brandy cream sauce £14.95

6 O Z M O Z Z A R E L L A M E L T B U R G E R

60z steak burger stuffed with mozzarella cheese in a brioche bun with lettuce, beef tomato & sweet chilli mayonnaise served with skinny fries & coleslaw £15.50

MIXED GRILL

(GFO)

Pork & rump steak, herb sausages, fried egg, onion rings & homemade chips

£19.95

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





STICKY TOFFEE PUDDING (GFO/V)

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

CHEESECAKE OF THE DAY (V/GFO)

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

RED VELVET BROWNIE

(V)

Served warm with your choice of cream or ice cream £7.95

STRAWBERRY PAVLOVA SUNDAE (V/GFO)

Vanilla ice cream layered with crushed meringue, strawberry sauce & chopped strawberries topped with cream £8.50

CHEESEBOARD

(V)

Blue stilton, brie & cranberry wensleydale cheese served with frozen grapes, onion marmalade & oatcakes
£9.25

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 £2.75
Double Espresso £3.40
Flat White £3.75
Cappuccino £3.85
Café Latte £3.85
Mocha £3.90
Baileys Latte £5.50
Irish Coffee £5.60
Hot Chocolate £3.80

Deluxe Hot Chocolate (topped with whipped cream & marshmallows) £4.30 Tea (ask your server for flavour options) £3.25

Add a syrup £1.25 vanilla - caramel - hazelnut - mint - gingerbread - pumpkin spice

