



Nibbles

GARLIC BREAD £4.50

BREAD BASKET £4.50
Extra Virgin Oil, Balsamic Vinegar

Starters

HOMEMADE SOUP OF THE DAY £5.95
Bread Roll & Butter

ONION & ASPARAGUS TARTLET £8.50
Melted Goats Cheese, Beetroot, Balsamic Dressing

TIAN OF PRAWN & SMOKED SALMON £9.75
North Atlantic Prawns & Smoked Salmon, Marie Rose Sauce

CHICKEN LIVER & COGNAC PARFAIT £8.75
Caramelized Onion Chutney, Melba Toast

BLACK PUDDING BONBONS £9.25
Chunky Apple, Cider & Thyme Sauce

Main Course

BATTERED SCOTTISH HADDOCK £18.50
Chips, Peas & Tartare Sauce

TRADITIONAL HOMEMADE BEEF LASAGNE £17.95
Pomodoro Sauce, Garlic Bread, Salad

MARINATED CHICKEN SUPREME BURGER £17.95
Fresh Mozzarella Cheese, Pesto, Vine Ripe Tomato, Parma Ham, Toasted Brioche Bun, Chips, Coleslaw, Onion Rings

PAN FRIED MARINATED SEABASS FILLET £18.50
Tabouleh Salad, Chunky Tomato, Chilly, Parsley & Lime Salsa

ABERDEEN ANGUS RIBEYE STEAK (8OZ) £28.95
Tomato, Mushrooms, Chips, Onion Rings & Butter Compose

OVEN BAKED FILO PARCEL £18.75
Butternut Squash, Kale, Vegan Feta Cheese, Aromatic Yoghurt Dressing & Salad

Sides

PEPPERCORN SAUCE £3.95
ONION RINGS £3.50
CHIPS £3.50

HAGGIS & WHISKY CREAM SAUCE £3.95
MIXED SALAD £3.50
SAUTEÉD POTATOES WITH GARLIC & ROSEMARY £3.50

Today's Special - see our blackboard or ask your server



Desserts

Homemade Cheesecake Fruit Coulis, Raspberry Sorbet	£8.50	Sticky Toffee Pudding Served with Butterscotch Sauce & Ice Cream	£8.95
Tiramisu Tia Maria Crème Anglaise	£8.75	Assorted Ice Cream Whipped Cream & Fruit Coulis	£7.95

Coffee

Americano	£3.25	Cappuccino	£3.45
Latte	£3.45	Espresso	£3.00
Liqueur Coffees	from £8.25	Tea	£3.20

****All of our coffees can be made with decaffeinated beans & decaffeinated tea is also available****

Wines

Our Wine List includes a selection of great value wines from the simple and straightforward to the more complex. We recommend the following Sparkling, Red & White wines but please see our Wine list for a wider selection

Recommended Wines

Prosecco, Il Fresco, Italy <i>A premium Prosecco - Fruity aromas, hints of ripe apple & mountain flowers</i>	75cl	£29.00	Sauvignon Blanc, Seven Degrees, New Zealand <i>Crisp, zesty, refreshing. Notes of citrus, lemongrass & passionfruit.</i>	75cl	£29.75
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Single Serve Wines

<i>Prosecco</i>			<i>Rose</i>		
Prosecco Il Freshco Millesimato, Villa Sandi	20cl	£9.95	Zinfandel Rose, Wildwood	187ml	£7.00
			<i>Medium sweet blush wine, just like strawberries & cream</i>		
<i>White</i>			<i>Red</i>		
Chardonnay, Dry River <i>Ripe & Fruity with tropical fruit notes</i>	187ml	£7.00	Shiraz, Dry River <i>Packed with jammy fruit & black pepper</i>	187ml	£7.00
Pinot Grigio, Dry River <i>Soft & fruity with peach & pear flavours</i>	187ml	£7.00	Merlot, Tierra del Rey <i>Soft & chocolatey with hints of plums & cherry</i>	187ml	£7.00
Sauvignon Blanc, Tierra del Rey <i>Crisp & herbaceous finishing with zingy lime</i>	187ml	£7.00			

The descriptions of the dishes on our menu do not list every individual ingredient. If you are concerned about nuts or other allergens in our dishes, please ask a member of staff for assistance before ordering your meal. Please be aware that while we offer gluten free dishes, our meals are prepared in an environment where gluten is present.

If you are not happy with any aspect of your meal, please tell us so we have an opportunity to put it right.
ENJOY YOUR MEAL!