

## SMALL DISHES

Soup of the day, house bread <i>GFA, DFA, VAP</i>	6.25
Crispy squid rings, green onions, chillies, sumac, harissa mayonnaise	10.25
Baked camembert to share, chargrilled ciabatta, candied walnuts, balsamic onion relish <i>GFA</i>	17.50
Oat crusted haggis bon bons, whisky & wholegrain mustard mayo	6.25
Crispy chicken Caesar salad, smoked bacon, baby gem, parmesan, garlic croutons	8.95/15.95
Korean wings, sesame, ginger, soy, garlic, chilli & gochujang	
Chicken	8.95
Cauliflower <i>VAP</i>	7.95
Aubergine & chickpea paté, garlic flatbread, toasted pine nuts, pomegranate molasses <i>VAP, DFA, GFA</i>	7.95
Smoked bacon & seafood chowder, house bread	9.50/15.50
Scottish mussels, white wine, cream, garlic, parsley, shallots & house bread <i>GFA, DFA</i>	
½ Kilo	12.75
Kilo	19.55
Beef & Buffalo Disco Fries	
Pulled Texas BBQ beef, habanero buffalo, cheddar, sour cream, double onions	10.95
Nachos, cheese, guacamole, pico de gallo, jalapenos, coriander & lime sour cream	9.95/15.95
Add pulled Mayan pork	4.95

## BURGERS

Each of our burgers are served with hand cut chips and house slaw

Aberdeen Angus steak burger, streaky bacon, cheddar, smoked tomato ketchup, baby gem, pickles, tomato <i>GFA, DFA</i>	17.55
Southern fried chicken thigh burger, garlic aioli, tomato, baby gem, pickles	16.55
Black bean & lentil burger, crispy onions, smoked applewood, tomato, baby gem, smoked tomato ketchup, pickles <i>GFA, DFA, VAP</i>	16.55
Chargrilled chicken breast burger, crushed avocado, baby gem, mayonnaise, tomato, pickles <i>GFA</i>	16.95

## MAINS

Beer battered haddock, hand cut chips, minted crushed peas, tartare sauce	17.55
Sticky pomegranate lamb leg, roasted garlic crushed potatoes, spiced carrot purée, charred broccoli <i>GFA, DFA</i>	23.95
Cheese & chilli loaded lobster, truffle aioli, sun-blushed tomato salad, hand cut chips <i>GFA, DFA</i>	Half 31.95 Whole 59.95
Sun-blush tomato, pea & courgette risotto, basil pesto, grana padano <i>GFA</i>	17.95
Flat iron steak fajitas, pico de gallo, guacamole, lime & coriander sour cream, cheddar served medium rare	26.95
Fish of the day, Catalonian romesco, sautéed potatoes, green beans, charred fennel & red pepper salsa <i>GFA, DFA</i>	19.95
Sayur Lemak - yellow coconut curry, squash, aubergine, sweet peppers, coriander rice, flatbread, tamarind sambal <i>VAP, DFA, GFA</i>	15.95
Add chicken satay	6.95
6-hour slow cooked feather blade of beef, maple roasted roots, crispy onions, smoked cheddar & chive mash, bone gravy	21.95
Soft Shell Tacos, guacamole, pico de gallo, queso fresco, Mexican pickles <i>DFA</i>	
Pulled Mayan pork	17.35
Cajun banana blossom <i>VAP, DFA</i>	16.95
Baja battered fish	17.95

## FROM THE CHARGRILL

Each of our 28 day aged steaks are served with, hand cut chips, peppercorn sauce, and rocket, parmesan & cherry tomato salad *GFA, DFA*

Rib eye steak 250g 32.95  
Fillet steak 225g 38.50

## SUNDAY ROAST

(Available every Sunday from 12pm)

Roast of the day, roast potatoes, thyme roasted root vegetables, Yorkshire pudding, traditional gravy

## SIDES

Marinated olives <i>GFA, DFA, VAP</i>	3.95
Tomato & red onion bruschetta <i>GFA</i>	6.75
Mac 'n' cheese	5.95
Hand cut chips with:	
Garlic aioli & sweet chilli dip <i>GFA, VAP, DFA</i>	4.65
Truffle mayonnaise & parmesan <i>GFA</i>	5.25
Rustic Italian focaccia, extra virgin olive oil & balsamic <i>DFA, VAP</i>	5.95

## SWEETS

Sticky toffee pudding, salted caramel sauce, vanilla ice cream	8.25
Vanilla crème brûlée, macerated strawberries, almond & cinnamon shortbread <i>GFA</i>	8.25
Dark chocolate & hazelnut truffle torte, Cointreau curd, orange cream <i>VAP, DFA</i>	8.25
Coconut & lime parfait, mango coulis, ginger & toasted coconut granola	8.25
Banana-Jamma cheesecake, sticky chocolate fudge, peanut puffed caramel corn, Kentucky-spiked coffee ice cream	8.25
I.J. Mellis artisan cheese	
Seasonal selection of three cheeses from local cheesemonger, I.J. Mellis, oatcakes, red onion chutney <i>GFA</i>	11.55

## BEVERAGES

	cup	mug
Cup of fresh ground coffee	3.40	4.00
Cappuccino	3.40	4.00
Americano	3.40	4.00
Flat white	3.40	
Mocha		3.50
Café or Iced latte		3.50
Hot chocolate		3.30
Hot chocolate with cookie & marshmallows		4.10
Chai latte		4.40
	single	double
Espresso	2.95	3.45
Macchiato	3.15	3.45
Extra shot of espresso	1.55	
Liqueur coffee		5.75
Liqueur hot chocolate		5.75

Add Vanilla, caramel, hazelnut or gingerbread	0.75
Pot of tea: Blended, herbal, fruit or fresh mint	3.25
Add soya, almond, oat milk	0.95

Hot beverages are made with semi skimmed or full fat milk.

VAP – Vegan Alteration Possible  
GFA – Gluten free option available  
DFA – Dairy free option available

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering. Although every care is taken to ensure dietaries are catered for, we cannot guarantee no cross contamination has taken place.

A 10% discretionary service charge will be added to your bill. The service charge will be going to all staff.

All prices are inclusive of VAT at the standard rate.