

DINNER MENU 5PM – 9.30PM

SMALL DISHES

Marinated olives GFA, DFA, VAP	4.25
Hand cut chips, garlic aioli & sweet chilli dip GFA, VAP, DFA	4.95
Rustic Italian focaccia, extra virgin olive oil & balsamic DFA, VAP	4.95
Mature cheddar mac ‘n’ cheese, crispy onions & Parmesan crumb	8.95
Oat-crusted haggis bon bons, whisky & wholegrain mustard mayonnaise	7.50
Soup of the day, house bread GFA, DFA, VAP	7.50
Salt, pepper & chilli squid, aioli, lime	10.95
Cauliflower & spring onion fritters, Sesame yoghurt, chilli chutney, GFA, DFA, VAP	8.50
Scottish mussels, lemon, white wine & garlic cream, house bread GFA,DFA	13.50
Korean fried chicken, toasted sesame, lemon, pickled vegetables, gochujang ketchup	9.95
Chargrilled aubergine baba ghanoush, pomegranate molasses, toasted pinenuts, garlic flatbread	8.95
Panko-crusted halloumi, za’atar yoghurt, rocket, pomegranate	9.50

TO SHARE

Oven-Baked Camembert Chargrilled ciabatta, candied walnuts, balsamic onion relish GFA	19.95
Street Corn Nachos Street corn salsa, cheese, guacamole, pico de gallo, jalapeños, coriander & lime sour cream GFA	17.95
Disco Fries Barbecue pulled beef, double onions, mozzarella, habanero buffalo sauce, sour cream	14.95

SUNDAY ROAST

Available every Sunday from 12pm
Roast of the day, traditional gravy,
roast potatoes, maple & thyme root
vegetables, Yorkshire pudding, herb stuffing
GFA, DFA, VAP

FROM THE CHARGRILL

*Each of our 32 day aged steaks are served with
hand cut chips, pink peppercorn sauce,
tomato & rocket salad GFA, DFA*

Ribeye	250g	33.95
Fillet	225g	41.95

BURGERS

*On a sesame seed brioche bun with pickle,
tomato & baby gem lettuce.
Served with hand cut chips & house slaw*

Chargrilled steak burger, Monterey jack, streaky bacon, fire roasted tomato relish DFA, GFA	19.95
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Turtle bean & sweet potato burger, caramelised onions, sun blushed tomato mayo GFA, DFA, VAP	15.95
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Crispy buttermilk chicken burger, streaky bacon, garlic & Parmesan mayo	17.95
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SOUVLAKI

On a garlic butter flatbread, rocket, tomato,
cucumber & red onion, Tzatziki, sumac. Served
with hand cut chips, house slaw.

Garlic & oregano pork tenderloin DFA	21.95
Lemon & thyme chicken breast DFA	21.95
Tomato & paprika halloumi	19.95

MAINS

Pan seared fish of the day, sauteed potatoes, lemon green beans, Napoli, capers, basil GFA, DFA	22.95
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Chipotle & black bean burrito bowl, coriander rice, corn & lime salad, pico de gallo, guacamole, sour cream, crispy totopos GFA, DFA, VAP	14.95
Add crispy pork belly	7.50

Beer battered haddock, hand cut chips, minted crushed peas & tartare sauce	19.95
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Rosemary & parmesan stuffed lamb loin, confit garlic mash, roasted roots, red wine & mint jus, crispy onions	29.95
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King prawn, saffron & sunblush tomato risotto, toasted pinenuts, basil & lemon pesto GFA	22.95
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Butternut squash & chickpea tagine, chargrilled flatbread, toasted almonds, lemon cous cous, pomegranate DFA, VAP, GFA	16.95
Add: Chargrilled lemon & garlic chicken DFA, GFA	7.50

Grilled chicken Caesar salad, smoked bacon, baby gem lettuce, parmesan, croutons GFA	18.95
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SWEETS

Mango & lime posset, pineapple compote, candied pistachios GFA	7.95
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White chocolate cheesecake, toasted marshmallows, macerated strawberries	7.95
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Apple & raspberry crumble, cinnamon toasted oats, vanilla ice cream	7.95
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Sticky toffee pudding, salted caramel sauce, Vanilla ice cream GFA, DFA, VAP	7.95
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Seasonal selection of three cheeses, oatcakes, balsamic onion chutney GFA	11.95
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CAKE & COFFEE

Available Monday to Friday 8am - 5pm
Freshly brewed coffee or tea
with a homemade cake or fruit scone,
jam & cream

BEVERAGES

	cup	mug
Americano	3.50	4.20
Cappuccino	3.65	4.20
Flat white	3.65	
Mocha		3.75
Café or Iced latte		3.65
Hot chocolate		3.65
Hot chocolate with cookie & marshmallows		4.40
Chai latte		4.20
	single	double
Espresso	3.00	3.60
Macchiato	3.20	3.80
Cortado		3.80
Extra shot of espresso	1.55	
Liqueur coffee		7.95
Liqueur hot chocolate		7.95
Add vanilla, caramel, hazelnut or gingerbread		0.80
Pot of tea: Blended, herbal, fruit or fresh mint		3.50
Add soya, almond, oat milk		1.00

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