

Starters

♥ Smooth French brie wedges coated in golden crumb served with salad garnish and cranberry sauce	£5.90
\odot Chefs soup selection presented with crusty bread and butter curls	£4.90
$^{igodold{O}}$ Toasted ciabatta drizzled with garlic and parsley butter then topped with grilled mozzarella	£5.20
\circledast Slices of buffalo mozzarella topped with rocket leaves, tomato and sprinkled with a balsamic reduction	£6.50
Medallions of haggis bound with crumb then draped with a whisky and mustard mayonnaise	£6.50
Chefs own recipe chicken liver parfait served with red onion marmalade and rough Highland oatcakes	£6.50
© Crunchy nachos topped with melted mozzarella served with crème fraiche and tomato salsa with spicy chicken or Mexican beef chilli	£5.90 £6.90
♥ Diced tomato and red onion with basil topping garlic flat bread then drizzled with balsamic vinegar	£5.90
Button mushrooms sautéed in a creamy garlic and herb sauce presented on toasted flat bread	£6.20
Tempura battered king prawns placed on a bed of mixed leaves served with a sweet chilli dipping pot	£6.50
𝔍 Warm pitta bread served with olives, hummus, balsamic vinegar and olive oil	£6.50
	£4.90

Sharing Platters

Parma ham, Mortadello salami and Serrano ham accompanied by olives, cronichons, sun blushed comato and crusty bread	£13.50	
Sliced smoked venison,duck and chicken breast presented		and guacamole
with sun blushed tomato, olives, cronichons and crusty bread	£13.50	Slow roast pork spare in a tangy Peking sauc skin on fries and dress
		© Sliced chicken fillet sauce with onions and

Main Courses

Fresh fillet of haddock coated in our own recipe crispy beer batter then served with crushed minted peas, salad garnish and skin on fries £11	50
Chunks of Scottish beef cooked in a rich ale gravy then topped with a roundel of flaky puff pastry £11	90
© Succulent char grilled breast of chicken smothered with a creamy brandy and pink peppercorn sauce then presented with a tower of creamed mash £12	2.90
Breaded pieces of scampi served with dressed seasonal salad and fries £11	50
\odot Freshly steamed penne pasta bound in a roast tomato and herb sauce £10).50
 Enchiladas stuffed with either spicy chicken, beef chilli or selected vegetables topped with melted mozzarella then served with savoury £10 rice and five bean salad £12 	
 ♥ Chefs special curry of the day served with a timbale of basmati rice and warm nan bread 	2.50
Breast of corn fed chicken resting on a bed of haggis then smothered with a bacon, whisky and onion cream sauce £13	3.90
© Chefs own recipe Mexican beef chilli cooked with chunks of peppers and onions then served with steamed basmati rice, crunchy nachos and topped with crème fraiche £11	90
© Jambalaya with chicken, chorizo and king prawns cooked with steamed rice in a spicy Creole sauce £13	8.50
Freshly steamed penne pasta tossed with feta cheese and chorizo sausage finally bound with a Cajun spiced tomato sauce £11	50
 Marinated strips of chicken, beef or vegetables cooked with onions and peppers then served with soft flour tortillas, crème fraiche, salsa £11 and guacamole £13 	
Slow roast pork spare ribs cooked in a tangy Peking sauce then served with skin on fries and dressed salad £11	50
© Sliced chicken fillet cooked in a satay peanut sauce with onions and peppers then served with steamed rice and prawn crackers £13	8.50

𝔍 Seasonal salad selection drizzled with either a light vinaigrette dressing featuring tuna mayonnaise, breast of chicken, mature cheddar with pickle or honey roast ham £10.90

Burgers

Prime Scottish beef burger, char grilled chicken breast or Mediterranean vegetable and mozzarella burger served with skin on fries and dressed seasonal leaves £10.50

TOPPINGS (£2 FOR EACH ADDITIONAL TOPPING)

Smoked apple wood and red onion chutney

Bacon, barbeque sauce and mature cheddar

Creamy blue cheese

Cajun spices and mozzarella

Steaks

Scottish Aberdeen Angus Beef Steak Selection accompanied by oven roast tomato, Portobello mushroom and beer battered onion rings

Fillet Steak cut at 8oz £23.50 | Fillet Steak cut at 12oz £31.50 Sirloin Steak cut at 8oz £21.50 | Sirloin Steak cut at 12oz £28.50 Prime Rib Eye Steak 8oz £16.50 | Prime Rib Eye Steak 12oz £25.50

Your choice of steak can also be accompanied by the following selection of tempting sauces and toppings, priced at ± 2.50

© Brandy, cream and pink peppercorn Bacon, whisky, onion and cream topped with haggis © Redcurrant and Madeira with a crispy crouton and chicken liver parfait Dunsire blue and cream

Side Orders

Basket of fries or seasoned wedges Mixed seasonal salad with vinaigrette or balsamic dressing Beer battered onion rings Nan bread Timbale of basmati rice Pan fried fresh mushrooms Jalapeño peppers

VEGETARIAN DISHES – Items marked with a 🕑 are or can be made vegetarian GLUTEN FREE – Items marked with a © Note - Smaller portions available on certain dishes by request

£3.90 £3.90 £3.50 £2.90 £2.50 £3.50 £2.50