



Starters

① Chef's soup selection served with crusty bread and butter curls	£4.50
Medallions of haggis coated in golden crumb then draped with a light whisky and mustard mayonnaise	£5.50
Tempura battered king prawns placed on a bed of mixed leaves then served with a sweet chilli dipping pot	£5.90
① Diced tomato, red onion and basil topping garlic flat bread then drizzled with a balsamic reduction	£5.20
Homemade chicken liver parfait served with salad garnish, red onion chutney and rough Highland oatcakes	£5.50
① Smooth French brie wedges coated in crumb then presented with cranberry sauce and dressed salad	£5.70
① Warm pitta bread served with olives, hummus, balsamic vinegar and olive oil	£5.90
② Crunchy nachos topped with melted mozzarella and served with crème fraiche and tomato salsa (With spicy chicken or Mexican beef chilli)	£5.50 £6.50
① Warm toasted ciabatta enhanced with garlic and parsley butter topped with grilled cheese	£3.70 £4.50

Sharing Platters

Parma ham, Mortadello salami and Serrano ham accompanied by olives, cronichons, sun dried tomato and crusty bread	£11.90
Sliced smoked venison, duck and chicken breast presented with sun dried tomato, crusty bread, olives and cronichons	£11.90

Baked potatoes / Paninis

② Brie, ham and cranberry	
② Coronation chicken	
① Buffalo mozzarella, tomato and basil	
① Mature cheddar cheese and pickle	
① ② Tuna mayonnaise	
② Mexican beef chilli	
② Cajun chicken	
② Honey roast ham	
① Smoked apple wood cheese and sun blushed tomato	

All served with dressed salad and flavoured crisps

Mains

② Succulent char grilled breast of chicken smothered with a brandy and pink peppercorn sauce then presented with a tower of creamy mashed potato	£11.50
① Macaroni bound in a rich cheese sauce topped with bacon lardons and mozzarella cheese then served with warm garlic bread	£8.90
② Spicy Mexican beef chilli cooked with chunks of peppers, onions and mixed spices topped with crème fraiche then served with a timbale of basmati rice and crispy nachos	£9.90
Chunks of tender Scottish beef cooked in a rich ale gravy then topped with a flaky puff pastry roundel	£9.90
Breaded pieces of scampi served with dressed seasonal salad, home made tartare sauce and skin on fries	£9.90
② Slices of chicken fillet cooked in a satay peanut and cream sauce and presented with steamed basmati rice and prawn crackers	£10.50
Fresh fillet of haddock coated in our own recipe crispy beer batter then served with crushed minted peas, mixed leaves and skin on fries	£10.50
Char grilled prime Aberdeen Angus steak slices placed on warm ciabatta with red onion chutney and served with seasoned wedges	£9.90

Burgers

Prime Scottish beef burger, char grilled chicken breast or Mediterranean vegetable and mozzarella burger placed in a brioche bun then served with skin on fries and dressed seasonal leaves with or without cheddar cheese	£9.50
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TOPPINGS

(£2 FOR EACH ADDITIONAL TOPPING)

① ② Smoked apple wood and red onion chutney
② Bacon, barbeque sauce and mature cheddar
Creamy blue cheese
② Cajun spices and mozzarella

Steaks

Char grilled prime 8oz steaks accompanied by oven roast tomato, Portobello mushroom and beer battered onion rings.

Sirloin Steak cut at 8oz	£19.50
Prime Rib Eye Steak 8oz	£16.50



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

② Brandy, cream and pink peppercorn
Bacon, whisky, onion and cream topped with haggis
② Redcurrant and Madeira with a crispy crouton and chicken liver parfait
Dunsire blue and cream