

DINNER MENU

Available 5.00pm - 9.00pm

STARTERS

Chef's homemade soup of the day	5.00
Ham hock & pickled carrot terrine toasted brioche, apple & plum chutney	7.00
Crispy squid baby gem leaves, lemon & saffron aioli, charred lemon	6.00
Haggis, neeps & tatties bonbon whisky & chive mayonnaise	6.00

MAINS

Scotch beef burger on a toasted bun with gem lettuce, beef tomato, fried onions, pickled gherkin & seasoned fries	13.00
Swap your burger for Breaded chicken fillet Portobello mushrooms with cheddar	13.00 12.00
Battered fish & chips minted garden peas & fresh tartare sauce	14.00
Classic Caesar salad hearts of gem lettuce, shaved parmesan, sourdough croutons & creamy dressing With grilled chicken	8.00 11.00
Roast chicken breast chorizo, pan fried new potatoes, rocket, red wine jus	15.00
Black lentil & sweet potato dahl jasmine rice, garlic & coriander flat bread	13.00
8oz flat iron steak Peppercorn sauce, seasoned fries, roasted vine tomatoes	17.00
14oz Pork chop Peppercorn sauce, seasoned fries, roasted vine tomatoes	14.00

DESSERTS

Baked vanilla cheesecake toffee sauce, fresh berries	7.00
Vanilla ice cream warm pouring chocolate sauce, toasted almond flakes	5.50
Selection of arran cheeses plum & apple chutney, oatcakes	8.00

This is a disposable, single use menu & will be recycled after use

✓ - Vegan

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full information is available, please ask a team member for details.