



<u>Filled, Toasted Ciabatta (or GF Roll), Parsnip Crisps, Dressed Leaves</u>		
Home Cooked Ham, Tomato, Chutney, Gherkin		£8
Brie & Red Onion Marmalade		£8
Classic Prawn Marie Rose		£8.5
BLT- Bacon, Cos Lettuce, Plum Tomato, Tomato Mayonnaise		£8
Smoked Salmon, Apple, Cucumber, Mustard Emulsion		£8.5
ADD Soup of the Day		£5
Soup	Soup of the Day, Homemade Bread, Whipped Butter	£6
Blue Cheese Salad	Crispy Blue Cheese, Beetroot & Rockette Salad	£10
Terrine	Ham Hock & Parsley Terrine, Apricot Puree, Black Pudding	£11
Parfait	Chicken Liver Parfait, Brioche, Red Onion	£11
Salmon	Smoked Salmon, Cucumber, Mustard Emulsion, Capers	£11
Ribeye Steak (8oz)	Fries, Garlic & Herb Roasted Tomato, Wild Mushrooms	£32
(Add a Sauce?)	Peppercorn/Bearnaise/Blue Cheese/Red Wine Jus	+£3
Fish & Chips	Beer Battered Haddock, Pea Purée, Tartare Sauce, Lemon	£18
Steak Burger (6oz)	Toasted Bun, Pickle, Tomato, Leaves, Mustard Mayo, Fries	£15
Falafel Burger	Toasted Bun, Pickle, Tomato, Leaves, Mustard Mayo, Fries	£13
(Add a Burger Topping?)	Bacon/Cheddar/Blue Cheese/Red Onion Marmalade	+£2
Chicken	Breast, Hotch-Potch Potatoes, Savoy Cabbage, Pancetta	£24
Cesar Salad	Baby Gem, Croutons, Parmesan, Anchovies, Ceaser Dressing	£12
	<i>ADD Hot Cajun Chicken?</i>	£5
Haggis	Haggis, Neeps & Tatties, Whisky & Peppercorn Sauce	£15
(Vegetarian Haggis Available)		
Beef	Braised Featherblade, Creamed Mash, Glazed Shallots, Roots	£16.5
Eggs Royale	Brioche, Smoked Salmon, Poached Egg, Spinach, Hollandaise	£14
Polenta	Soft Herb Polenta, Crispy Hen's Egg, Olive Tapenade, Smoked Almonds	£20
Fish Pie	Creamy Fish Pie, Rooster Mash, Buttered Greens, New Potatoes	£15
Side Orders	Homemade Breads, Butter, Oil & Balsamic / Crispy Fries / Creamy Mash Onion Rings / Buttered Greens / Dressed Leaves, Capers, Nuts	£4.5
Sticky Toffee Pudding	Warm Toffee Sauce, Homemade Ice Cream	£9
Posset	Lemon Posset, Sesame Tulle, Lemon Curd, Rhubarb	£10
Ice Cream & Sorbet	Trio of Homemade Ice Creams & Sorbet	£7
Cheese	Scottish Cheeses, Oatcakes, Grapes, Celery	£11
Brownie	Warm Chocolate-Nut Brownie, Honeycomb, Malt Ice Cream	£10
Coffees & Selection of Teas, Homemade Fudge		£4.5

Prices are all inclusive of VAT at the prevailing rate. **ALLERGY ADVICE** Everything on our menus is produced on-site, by our chef, in an environment where the following allergens are present and used regularly: **NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS & CRUSTACEANS, SOYA, LUPIN, CELERY, MUSTARD, SESAME SEEDS**

IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW AND OUR CHEF WILL BE HAPPY TO ADVISE OR ADAPT THE MENU