

Lunch...



Filled, Toasted Ciabatta (or GF Roll), Parsnip Crisps, Dressed Leaves		
Home Cooked Ham, Tomato, Chutney, Gherkin		£7.5
Brie & Red Onion Marmalade		£7.5
Classic Prawn Marie Rose		£8.5
BLT- Bacon, Cos Lettuce, Plum Tomato, Tomato Mayonnaise		£7.5
Smoked Salmon, Apple, Cucumber, Mustard Emulsion		£8.5
ADD Soup of the Day		£3.5
Soup	Soup of the Day, Homemade Bread, Whipped Butter	£5
Asparagus	Grilled Asparagus, Toasted Brioche, Poached Egg, Hollandaise	£8.5
Bon Bons	Black Haggis Bon Bons, Wholegrain Mustard Mayonnaise	£7
Parfait	Chicken Liver Parfait, Oatcakes, Red Onion Marmalade	£9
Fishcake	Smoked Fishcake, Caper Salad, Herb Hollandaise	£9
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Ribeye Steak (8oz)	Fries, Garlic & Herb Roasted Tomato, Wild Mushrooms	£28
(Add a Sauce?)	Peppercorn/Bearnaise/Blue Cheese/Red Wine Jus	+£2.5
Fish & Chips	Beer Battered Haddock, Pea Purée, Tartare Sauce, Lemon	£15
Steak Burger (6oz)	Brioche Bun, Pickle, Tomato, Leaves, Mustard Mayo, Fries	£13.5
Falafel Burger	Brioche Bun, Pickle, Tomato, Leaves, Mustard Mayo, Fries	£12.5
(Add a Burger Topping?)	Bacon/Cheddar/Blue Cheese/Red Onion Marmalade	+£2
Caesar Salad	Cos Lettuce, Parmesan Cheese, Croutons, Anchovy, Boiled Egg	£10
	ADD Grilled Cajun Chicken Breast	+£4
Beef	Slow Cooked Featherblade of Beef, Creamy Mash, Roots, Jus	£14.5
Eggs Royale	Toasted Brioche, topped with Smoked Salmon, Asparagus, Two Poached Eggs, Herb Hollandaise	£12
Side Orders	Homemade Breads, Butter, Oil & Balsamic / Crispy Fries / Creamy Mash Onion Rings / Buttered Greens / Dressed Leaves, Capers & Parmesan	£3
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Sticky Toffee Pudding	Warm Toffee Sauce, Homemade Ice Cream	£8
Ice Cream & Sorbet	Trio of Ice Creams & Sorbet, Local Berries	£6
Cheese	Scottish Cheeses, Oatcakes, Grapes, Celery	£9
Berry Parfait	Strawberry Gel, Sorbet, Meringue	£8
Chocolate Nut Brownie	Caramel, Crystallized Peanuts, Ice Cream	£8
Coffees & Selection of Teas, Homemade Fudge		£3.5

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