

Enjoy 2 Courses from our
Seasonal Menu. Add an
additional Starter or Dessert
Course £7

To Start

Vegetable and red Lentil Soup (VG)

Seasonal vegetables, red lentils, fresh herb, crusty bread

Beetroot Tart (VG)

Warm beetroot tart, houmous, frisee lettuce, candy beetroot and herb oil

Mesquite Smoked Chicken Wings (ngci)

Crispy chicken, BBQ sauce or garlic aioli, pickle red onion, fresh red chilli

Chicken and Ham Hock Terrine

Tender chicken and subtly smoked ham hock, pickle, chutney, toasted sour dough

Haggis Neeps & Tatties

Haggis, creamy mashed tatties, mashed neeps

To Follow

Fish and Chips (ngci)

Crispy battered fish of the day, triple-cooked chips, minted peas, tartare sauce, lemon wedge

Signature Cheeseburger

Toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce, French fries

Chicken Tikka Makhani

Marinated chicken, creamy makhani sauce, kachumber salad, choice of gunpowder fries or basmati rice

Smokey Cauliflower, Tomato And Aubergine Casserole (VG)

Giant couscous, tomatoes and mixed herbs

Steak Frites (ngci) £12.00 supplement

8oz steak, French fries, rocket & parmesan salad, peppercorn sauce

Signature Hand Raised Pie

Your Choice of Steak and Ale or Vegan Cauliflower, triple cooked chips, roast carrot, seasonal greens

Salads

Caesar salad

Lettuce, Caesar dressing with croutons, parmesan, pancetta & anchovies

Superfood Salad (VG) (ngci)

quinoa, avocado, courgette, broccoli, lettuce and roasted seeds, lemon and herb dressing

Pizza

Margaritta

Tomato sauce, mozzarella, beef tomato, bambini mozzarella balls, basil

Diavola

Tomato, pepperoni, nduja, mozzarella, fresh red chilli

To Finish

Chocolate and Caramel Cheesecake (v)

Plant based chocolate and caramel cheesecake on an Oreo crumb base, vegan vanilla ice cream

Cranachan (v)

A delightful, creamy parfait of whipped cream honey, fresh raspberries, nutty toasted oatmeal

Selection of Ice Cream or Sorbet (v)

Ask for today's flavours

All dishes are prepared in an environment that contains allergens, whilst every care is taken in the preparation of your meal, we cannot guarantee dishes are 100% allergen free. If you have a food allergy or intolerance please inform a member of staff before ordering. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.

