

Dinner Menu

BLACK ANGUS

Starters

Soup of the Day	6.5
<i>[GF & V]</i>	
Garlic Ciabatta	4.5
<i>Rosemary & garlic butter. with cheese:</i>	6
Cullen Skink	8.5
<i>Smoked haddock in a creamy potato, leek and onion sauce [GF avail, V]</i>	
Classic Caprese	7
<i>Vine ripened tomatoes, buffalo mozzarella, fresh basil & balsamic glaze</i>	
Warm Goats Cheese & Beetroot Salad	6
<i>Roasted beetroot, crumbled goat's cheese, candied walnuts & honey- mustard dressing</i>	
Crispy Calamari	8.5
<i>Fried crispy calamari, red & green chilli, roasted garlic flakes & lemon mayo</i>	

Burgers

The Angus Burger	18.5
<i>Hand-pressed Prime steak burger, mature cheddar, crispy bacon, lettuce, tomato & pickle on a brioche bun with fries & slaw</i>	
Southern Fried Chicken Burger	17.5
<i>Seasoned & fried chicken fillet, lettuce, tomato, pickle, burger mayo on a toasted brioche bun, fries & slaw</i>	
The Angus Plant Burger	17.5
<i>Plant patty, vegan cheddar, lettuce, tomato & pickle on a brioche bun with fries & vegan slaw [VG]</i>	

Mains

Classic Fish & Chips	19.5
<i>Gluten free battered North Sea haddock, hand-cut chips, crushed garden peas, tartare sauce & lemon</i>	
Steak & Ale Pie	17.5
<i>Tender chunks of Prime beef slow cooked in rich ale gravy & puff pastry served with mash, roasted carrots & greens</i>	
Pan Roasted Hake	21
<i>Fondant potato, seasonal greens & lemon and caper butter</i>	
Prawn & Chorizo Linguine	17
<i>with rocket & parmesan</i>	
Wild Mushroom Risotto	16
<i>with garden peas, parmesan & rocket [hold the parmesan for vegan option]</i>	
Macaroni Cheese	16
<i>topped with crispy onion & chorizo served with garlic ciabatta</i>	
Haggis, Neeps & Tatties	15
<i>Quenelles of Haggis, creamy mash and peppery neeps, whisky or peppercorn sauce [vegetarian option available]</i>	
The Black Angus Rump Steak	26
<i>Prime Rump steak 225g, Portobello mushroom, vine tomatoes, hand-cut chips & your choice of garlic & herb butter/ peppercorn or whisky sauce</i>	

Sides

Koffman's Fries	4
Koffman's Chips	4.5
Cajun Spiced Fries	4.5
House Salad	4.5
Onion Rings	4.5

If you have a food allergy or intolerance, please speak to the staff about the ingredients in your food and drink before you order. Although your meal is prepared with care, due to the handling of allergens in our kitchens, we cannot guarantee that it will be allergen free, even after ingredients have been removed on request.

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Desserts

Trio of Ice Cream 8
Chocolate, vanilla & strawberry

Sticky Toffee Pudding 8
Served warm with toffee sauce & cream or ice cream

Chocolate Brownie 8
Goey chocolate brownie served with a scoop of vanilla ice cream or cream

Banana Crumble 8
Caramelised bananas topped with crunchy crumble & vanilla ice cream [GF]

Vanilla Cheesecake 8
Served with mixed berry compote [VG]

Kids Menu

Main Only 5.5, 2-courses 6.95, 3-courses 7.95

Starter

Cup of Soup of the Day
[GF & V] without main course: 2.1

Mains

- * **Chicken Nuggets & chips**
- * **Tortilla Nachos with cheese & Salsa**
- * **Mac 'n' Cheese with garlic bread**
- * **Bangers & Mash drizzled with gravy**
- * **Cheese Burger with fries & garden peas**

Dessert

2-Scoops of Icecream 3.5
*without main course:
Vanilla, strawberry or chocolate ice cream topped with sprinkles, whipped cream & chocolate or raspberry sauce*

HOT BEVERAGES

Americano	3.2	Tea	3
Cappuccino	3.6	Camomille Tea	3.1
Espresso	3.2	Redbush Tea	3.1
Double Espresso	3.8	Breakfast Or Decaf Tea	3.1
Flat White	3.6	Earl Grey Tea	3.1
Latte	3.6	Green Tea	3.1
Macchiato	3.6	Peppermint Tea	3.1
Mocha	3.6	Lemon Tea	3.1
Luxury Hot Chocolate	3.6	Lemon & Ginger Tea	3.1
Add syrup	0.5	Fruit Tea	3.1

Decaff & dairy free options available