

LET'S DO LUNCH

Whether you're catching up with friends or looking for something special to brighten your day.
There's something for every taste. Served Monday - Saturday, 12pm - 4pm.

TO START

Add on a starter
for **5.00**

SOUP OF THE DAY (V) VEGAN GF

Warm bread roll, salted butter

CHICKEN LIVER PATE GF

Toasted brioche, dressed salad, chutney

CRISPY CHICKEN WINGS

Choose from Buckfast glaze or Cajun spiced.

BREADED BRIE WEDGES (V)

Cranberry sauce, dressed salad

POTATO WEDGES (V)

Sour cream & chive dip, spring onions

Bacon & grilled cheese

1 SUPP

CLASSIC BISTRO 4OZ GF

Seasoned fries, cheese optional

7.5

CHILLI CON CARNE GF

Basmati rice, tortilla chips, crème friache

5.5

HAGGIS SUPPER

Seasoned fries, peas, whisky sauce

6.5

BREADED CHICKEN TENDERS

Seasoned fries, dressed salad

6.5

STEAK FRITES GF

Flat iron steak, pepper sauce, seasoned fries, dressed salad

10

MAIN COURSE

Choose one of our
delicious main courses
starting from **5.00**

FISH N' CHIPS

Peas, lemon, tartare sauce optional

7.5

MAC N' CHEESE GF

Seasoned fries, cheese optional

5

VEGETABLE CHASNI

Basmati rice, chotta naan

5.5

BAKED POTATO GF

Choose from the following toppings:

5

Cheese & Coleslaw | Tuna crunch | Chilli & cheese

Chicken Chasni | Prawn Marie Rose

2 SUPP

TOASTED PANINI

Dressed salad and kale red cabbage slaw

6.5

BLT | Brie & Cranberry

Tuna crunch | Chicken tikka

ADD A CUP OF SOUP | SEASONED FRIES

2.5

DESSERT

Add on one of our
decadent desserts
for **5.00**

CHURROS

Hot chocolate sauce

CRÉME CARAMEL GF

HONEY & PEAR CRUMBLE

Vanilla ice cream

CHOCOLATE BROWNIE SUNDAE

Vanilla ice cream, chocolate sauce, sweetened cream,
café curl

Dished marked with (GF) can be modified to be "non gluten containing ingredients"
Our food is made with gluten free products and is prepared in a common kitchen with the risk of
gluten exposure. We cannot recommend this menu for customers with celiac disease.
Customers with Gluten sensitivities should exercise judgment in consuming this food.