

**** DINNER MENU ****

STARTERS

Soup Of the Day (V) (GF Option) Served with crusty roll	£8
Cullen Skink (GF Option) Served with crusty roll	£12
Haggis Bon-Bon Served with a whisky dipping sauce	£10
Scottish Smoked Salmon Served with crispy lettuce and whole meal bread	£13
West Coast Scallops Pan seared with black pudding and smoky bacon	£14
Crunchy Halloumi Cajun coated and served with spiced fruit chutney	£12
Caesar Salad (V) (GF Option) Crispy gem lettuce, grana padano cheese herb croutons bound in Caesar dressing, topped with sliced boiled egg	£12

BURGERS

- **Beef** **£20**
- **Cajun Chicken** **£19**
- **Vegetable (V)** **£18**

** All burgers are served on a toasted brioche bun, gherkins, lettuce, coleslaw, burger relish and chips
(add ons: cheese £3.50; bacon £3.50)

OFF THE GRILL

- **8oz Ribeye Steak** **£32**
** Above served with grilled tomato, onion rings, mushroom, rustic fries and a pepper corn sauce
- **Char-grilled Pork Chop** **£25**
Served with grilled tomato, mushrooms, rosemary jus & apple sauce and crusty fries

FROM THE FRYER

- **Fish & Chips** **£20**
Crispy battered haddock with chips, garden peas and tartar sauce
- **Breaded Whole Tail Scampi** **£22**
Served with chips, garden peas and tartar sauce

SIDES

- **Onion Rings** **£5**
- **Rustic Fries** **£6**
- **Sweet Potato** **£5**
- **Garlic Bread** **£5**
- **Cheesy Chips** **£7**
- **Side Salad** **£5**

(V) Vegetarian (GF) Gluten Free

Please advise our waiting staff when ordering if you have any allergies.

MAIN COURSE

Steak & Ale Pie Prime Scottish beef, slow braised with onions and herbs in a rich gravy and served with mashed potato or chips	£20
Grilled Chicken Supreme Served with roasted potatoes, boiled vegetables, and peppercorn sauce	£22
Herb Crusted Scottish Salmon Grilled and served with tossed green salad, sautéed potatoes, asparagus, lemon and dill butter ** Chef complimentary seasonal vegetables accompany all the above	£22
Grilled Rump Of Lamb Served with tossed gem, lettuce, asparagus, spinach, cherry tomatoes, Sautéed potatoes and rosemary jus	£26
Mussels Steamed in a garlic, herbs, shallots, and white wine cream sauce and served with crusty roll (add chips £4)	£22
House Curry - (Asian Style)	
• King Prawn Curry (GF Option)	£23
• Chicken Curry (GF Option)	£19
• Aloo Chana Masala with spinach (V) (GF Option)	£16
** In a mild spiced curry served with basmati rice, papadam, naan bread and mango chutney	
Macaroni & Cheese (V) Cooked in a creamy cheese sauce and served with toasted garlic bread. (add: Bacon £3, Mushroom £2)	£17
Roasted Vegetable Lasagne (V) Served with parmesan cheese and garlic bread	£19
Caesar Salad (V) (GF Option) Crispy gem lettuce, grana padano cheese herb croutons bound in Caesar dressing (add: Chicken £6.00; Grilled Halloumi £5.00; Grilled King Prawn £6.50)	£15
FINAL TEMPTATION	
• Banoffee Cheesecake Served topped with dried banana chips and toffee sauce	£10
• Apple Tart Served with scoop of vanilla ice cream and warm custard sauce	£10
• Sticky Toffee Pudding Served with butterscotch sauce and vanilla ice cream	£10
• Trio of Ice Cream Vanilla / Chocolate / Strawberry from Mackie' of Scotland	£10
• Warm Chocolate Fondant Served with vanilla ice cream and Belgian chocolate sauce	£10