



	Nibbles	
	Bread Board V tomato, rosemary and sea salt, rustic bread, balsamic olive oil	£3.95
	Marinated Olives V	£2.95
	Starters	
	Chefs soup of the day crusty roll	£3.50
1	Grilled Asparagus, Parma Ham, Poached Egg hollandaise sauce	£6.95
	Tiger Prawn Martini house style prawn cocktail,	£5.95
	smoked salmon, buttered bread	
	Indonesian Chicken Skewers peanut and chilli dipping sauce	£5.25
	Classic Bruschetta V char-grilled italian bread,	£4.95
	chopped vine tomatoes, red onion, basil olive oil Goats Cheese and Caramelized Shallot Tart V	£5.25
	chilli jam, rocket leaves	£3.23
	Tain of White Crab and Avocado © coriander and lime salsa	£5.95
	Chilli Glazed Sticky Ribs apple slaw	£5.95
	Anti-Pasti Board (serves two) chorizo, parma ham, peppered pastrami, mixed olives, goats cheese, fresh basil, dipping oils	£11.95
	Sizzling King Prawns in Chilli, Garlic and Coriander rustic bread	£7.95
	Chicken Liver Parfait toasted brioche, apricot, ginger chutney	£5.25
	Steamed Scottish Mussels white wine and garlic cream, herbs, french bread	£5.95
	Summer Melon, Green Tea Sorbet $\mathcal V$ ©F lychees ginger wine syrup	£5.75
	Chicken Tempura teriyaki dip, sweet chilli dip	£5.95

	Favourite Mains	
	Classic Fish and Chips Solution battered haddock, hand cut chips, mushy peas, tartar sauce	£9.95
	Macaroni and Cheese leek, bacon, skinny fries	£7.95
	Steak Pie slow braised beef shoulder, puff pastry lid creamed potatoes, roast root vegetables	£9.95
	Oven Baked Lasagne fresh mixed salad, garlic ciabatta	£8.95
	Chef's Specialties	
	Thai Style Chicken © coconut, lime and chilli sauce, steamed rice	£10.95
	Strips of Beef Fillet Diane mushrooms, shallots, dijon mustard, brandy, cream, steamed rice	£13.95
	Braised Black Pudding Beef Olives creamed potatoes, glazed root vegetables, green peppercorn and cream sauce	£12.95
	Braised Pork Belly cooked in Oriental Spices bok choi chinese leaves, bean sprouts, sweet potato wedges	£13.95
*	Fillet of Smoked Cod © > tomato, chorizo, white bean and potato stew	£13.95
	Salad	
*	Asian Beef (F) wok flashed marinated beef, chinese leaves, pak choi, sweet soy dressing	£13.95
	Salmon Nicoise © > pan seared scottish salmon, new potatoes, green beans, cherry tomatoes, boiled egg, black olive tapenade	£12.95
	Chilli Roasted Chicken in a Tortilla Shell succulent spicy chicken, avocado, tomato, red onion, coriander and lime dressing	£11.95
	Mediterranean Platter buffalo mozzarella, tomato, parma ham, melon, mixed olives, figs, basil olive oil, balsamic reduction	£12.95

E	Burgers	
_	Prime Steak moked cheddar, bacon, onion	£9.50
	Pulled Pork and Barbecue nonterey jack cheese	£10.50
	Grilled Chicken and Haggis arran mustard mayonnaise	£10.50
а	all burgers are served with toasted brioche bun, lettuce, tomato, and skinny fries	
	Skewered Surf and Turf	£21.50
P	Prime Beef Fillet, Scallops, Prosciutto and King Prawns and cut chips, wild rice, brandied lobster cream	
<u>a</u> (Grill	
В	Breast of Chicken	£10.95
T 3	800g Cote de Boeuf	£21.50
2	227g Sirloin Steak	£17.95
2	227g Fillet Steak	£21.50
2	285g Gammon Steak	£12.50
a	all grills are served with hand cut chips, field mushroom, tomato and watercress	
	Sauces and Toppings	
G₽ R	pearnaise House Steak Sauce led Wine Jus Roquefort Sauce brandy Cream and Peppercorn	£2.25
@ C	Caramelized Onions Caramelized Pineapple (3)	£1.95
	Side Orders ^v	
B S C H	Grilled Asparagus Graked Macaroni Grautéed Garlic Mushrooms Salad Bowl Greamed Potato Garlic Ciabatta Hand Cut Chips Baked Potato Home Style Onion Rings French Fries Red Slaw	£4.95 £3.95 £2.95 £2.95 £2.95 £2.95 £1.95

	Pizza thin based 12" stone baked pizza	
	Mozzarella, Tomato, Basil V	£8.95
	Cajun Spiced Chicken, Chorizo, Red Onion	£10.95
	Goats Cheese, Roast Red Pepper, Black Olives V	£9.95
	Prosciutto, Spinach, Wild Mushroom	£11.95
	Hot Pepperoni, Chilli Oil	£9.95
	Haggis	£9.95
	Chicken, Pesto, Sun-dried Tomato Buffalo Mozzarella	£11.50
	Parma Ham, Pineapple Salsa	£12.95
1	Chopped Steak, Rocket, Caramelized Shallots	£12.95
	Pulled Pork, Barbecue Sauce	£11.95
	Calzone: Tomato, Pepperoni, Cajun Chicken, Mixed Peppers, Mozzarella	£12.95
	Pasta	
	Thai Seafood Spaghetti king prawns, fresh mussels, salmon, chilli, garlic coriander, lime	£12.95
1	Fettuccine king scallops, prosciutto, baby spinach, cream sauce	£13.95
	Penne Pasta chorizo, chicken, roasted red peppers, napoli sauce	£11.95
	Pappardelle V wild mushroom, cherry tomato, spinach, parmesan cream sauce	£11.95
	Penne Carbonara Style pancetta, onion, garlic, mushrooms, parmesan cream sauce	£10.95
	Breaded Chicken Breast Milanese spaghetti, ham, mushrooms, onion, tomato cream sauce	£12.95

Deli Menu	
Baked Ciabatta Rolls	£7.95
Chopped Steak cheddar cheese, caramelized onion	
Goats Cheese ${\cal V}$ roast mediterranean vegetables, beetroot chutney	
Cajun Chicken cheddar cheese, sweet chilli sauce	
Honey Roast Ham and Brie red onion chutney	
Peppered Pastrami garlic cream cheese, pickle	
Sandwiches white or brown bloomer bread	£5.95
Honey Roast Ham tomato, grain mustard mayonnaise	
Roast Chicken peaches, curry mayonnaise	
Prawn marie rose sauce	
Red Cheddar $ \mathcal{V} $ worcestershire onion chutney	
Egg Mayonnaise $\mathcal V$ mustard cress	
Baked Potato with any sandwich filling	£5.95
all items in the deli menu are served with tortilla chips and slaw add fries or soup for an extra $\pounds 1.95$	
Slider Plate	
3 Mini Burgers	£6.95
Steak cheese	
Pork Apple apricot chutney	
Lamb and Mint tzatziki topping	

Desserts

Mango and Coconut Panacotta © mango ice cream	£5.95
Millionaire Cheesecake toffee ice cream	£5.95
Strawberry and Kiwi Pavlova © chantilly cream, chocolate sauce	£5.25
Sticky Toffee Pudding vanilla ice cream, butterscotch sauce	£5.50
Vanilla Creme Brulee orange shortbread	£5.50
Summer Fruit Tart blueberry ice cream	£5.25
Hot Chocolate Fudge Cake chantilly cream	£5.25
Banana and Toffee Crepe vanilla ice cream, butterscotch sauce	£5.95
White Chocolate Mousse © strawberry compote	£5.95
Mixed Berry Trifle chantilly cream, chocolate shavings	£5.25
Pan Roasted Pineapple rum and raisin ice cream, caramel sauce	£5.95
Scottish Cheese Board howgate brie, lanark blue, mull of kintyre cheddar, red onion chutney, biscuit selection	£6.95

Helpful Information

Vegetarian



Chef Recommends



Dish may contain bones or shell



All weights are approximate prior to cooking



Gluten free option available. Please ask at time of order.

Any special requirements may incur additional waiting time

Tea and Coffee

Теа	_
Suki Tea earl grey green whole peppermint red	berry I chamomile £2.50
Assorted Herbal Teas please ask your server for selection	£2.20
Coffee	
Cappuccino	£2.50
Latte	£2.50
Americano	£2.20
Flat White	£2.25
Espresso	single £1.75 double £2.50
Macchatto	£1.85
Liqueur Coffee	
Irish black coffee, irish whisky, cream	£5.35
Royal black coffee, brandy, cream	£5.05
Caralia	

Gaelic black coffee, scotch whisky, cream

Caribbean £5.05 black coffee, dark rum, cream

Calypso black coffee, tia maria, cream £5.05

Baileys £5.05 black coffee, baileys, cream

Hot Chocolate toppings - select from: £2.40

£5.05

mini marshmallows | chocolate dust chocolate shavings I caramel and cinnamon crunch caramel mocca sauce



WINE BY THE GLASS	
WHITE	Bottle
Mill Cellars Chardonnay SE Australia AUSTRALIA rich citrus and tropical fruits	£15.75 250ml glass £5.25 175ml glass £3.75
Vendange Pinot Grigio California USA fruity flavors of melons and pears	£18.25 250ml glass £6.10 175ml glass £4.25
La Campagne Sauvignon Blanc VdP d'Oc FRANCE fresh, dry and grassy clean floral	£17.95 250ml glass £6.00 175ml glass £4.20
Arium Airen Blanco Albali Valdepenas SPAIN peachy and very soft with notes of lychee and pineapple	£13.25 250ml glass £4.45 175ml glass £3.15
RED	
Mill Cellars Shiraz SE Australia AUSTRALIA blackberries, redcurrants and raspberries	£15.75 250ml glass £5.25 175ml glass £3.75
La Campagne, Merlot VdP d'Oc FRANCE rich powerful juicy plumbs	£18.25 250ml glass £6.10 175ml glass £4.25
Vendange Cabernet Sauvignon Blanc California USA ripe blackberry flavours, deliciously soft	£20.25 250ml glass £6.75 175ml glass £4.75
Arium Tempranillo-Garnacha Tinto Albali SPAIN cherry red, very smooth	£13.25 250ml glass £4.45 175ml glass £3.15
DOSE	
Mill Cellars Rose SE Australia AUSTRALIA ripe raspberry fruit	£15.75 250ml glass £5.25 175ml glass £3.75
Vendange White Zinfandel California USA cool mist-draped strawberry sweetness	£18.25 250ml glass £6.25 175ml glass £4.45
SPARKING Fantinel Rose Brut ITALY touch of richness on the red-fruit scented palate	£22.50 125ml glass £4.50



