

STARTERS

Chef’s Soup of the Day £5.75
crusty roll

Salt and Pepper Calamari Rings £8.50
onions, peppers, garlic mayonnaise

Cajun Cream Chicken Nachos £8.50
mozzarella cheese, sour cream

Korean BBQ Ribs £8.50
sesame seeds, spring onions

Breaded Brie Wedges £7.75 V
strawberry and chilli jam

Haggis & Black Pudding Tower £7.95
peppercorn cream, crispy leeks

MAINS

Braised Ribeye Steak £17.50
haggis, pink peppercorn cream, creamed
and roast potatoes, root vegetables

**Fillet of Pork, Parma Ham &
Black Pudding Wellington** £17.50
plum and apple chutney, red wine jus,
gratin potato, root vegetables

Peacan Crusted Breast of Chicken £16.50
honey mustard cream, wilted greens,
roasted garlic potatoes

Korean BBQ Glazed Salmon Fillet £16.95
chilli lime cous cous, harissa roasted
root vegetables

CLASSICS

Breast of Chicken with Haggis £15.95
peppercorn sauce, roast and creamed
potatoes, seasonal vegetables

**Breaded or Battered
Fillet of Haddock** £15.95
fries, mushy peas, salad, tartar sauce

Onion Bhajis £7.75 V VE
smashed avocado hummus,
crisp poppadom

Chicken Liver Pate £7.75
crisp salad, red onion chutney, garlic bread

Traditional Prawn Cocktail £8.50
ciabatta bread, marie rose sauce

**Crispy Tempura
Chicken** £8.50 **Vegetable** £7.95 V VE
sweet chilli sauce, garlic mayonnaise

Main Course Crispy Tempura with Fries
Chicken £15.95 **Vegetable** £14.75 V VE

Spaghetti Carbonara £15.50
pancetta, onion, garlic cream sauce,
parmesan and parsley dust, garlic bread
(vegetarian option available £14.50) V

Fillet of Beef Diane £17.95
brandy, mustard and mushroom sauce,
steamed basmati rice, garlic bread
(vegetarian option available £14.50) V

Mixed Seafood Crepe £17.50
smoked haddock and prawns, white wine
and dill cream, mature cheddar glaze, fries,
crisp salad

Cajun Chicken & Chorizo Lasagne £15.50
garlic bread, fries

Classic Steak Pie £15.50
puff pastry, market vegetables,
creamed and roast potatoes

Three Cheese Macaroni £14.50 V
fries, garlic bread



FROM THE GRILL

Our succulent steaks are from the highest
quality Caledonian Crown Scotch Beef,
these impressive cuts are bursting with
flavour and chargrilled to perfection.

All served with grilled tomato, mushrooms, fries.

6oz Sirloin Steak £19.95
8oz Fillet Steak £30.95
Butterfly Breast of Chicken £14.50
Gammon Steak with Grilled Pineapple £15.95

Add Sauce £2.95 Red Wine Jus / Peppercorn
/ Garlic Butter / Garlic & Chive Cream

ON THE SIDE

Garlic Bread — £3.95
Cheesy Garlic Bread — £4.50
Crispy Onion Rings — £3.95
Fries — £3.95
Chilli Fries, Cajun Fries — £4.25
Truffle & Parmesan Fries — £4.95
Buttered Vegetables — £3.95
Creamed Mash Potato — £3.95
Coleslaw — £3.50

Should you have concerns about a food allergy
or intolerance, please speak to our staff before
you order your food or drink.

Please ask a member of our team for our full vegan,
dairy free & non gluten containing ingredients menus
V — Vegetarian VE — Vegan

BURGERS

All Burgers are served with
toasted bun & fries

RAD Steak Burger £15.50
6oz burger, applewood smoked cheddar,
bacon, salsa, coleslaw

Chicken Fajita Burger £15.50
cajun chicken breast, onions, peppers,
sour cream, cheddar cheese, salsa,
lettuce, coleslaw

Moving Mountain Burger £14.50 V VE
plant based burger, salsa,
vegan cheddar, fries, crisp salad

DESSERTS

Chef’s Cheesecake of the Day £7.50
fruit garnish, chantilly cream

Sticky Toffee Pudding £7.50
butterscotch sauce, vanilla ice cream

Luxury Chocolate Fudge Cake £7.50
biscoff caramel, lotus biscuit crumb,
tablet ice cream

Maple Apple Tarte Tatin £7.50
caramel puff pastry,
cinnamon ice cream

Baileys & White Chocolate Brulee £7.50
homemade buttered shortbread

Cookies and Cream Pavlova £7.75
whipped cream, chocolate sauce,
oreo cookie crumb, vanilla ice cream

Lemon & Lime Eton Mess £7.75
crushed meringue, lemon compote,
chantilly cream, lime coulis, coconut
ice cream

Trio of Ice Cream £7.25
vanilla, chocolate, tablet, coconut,
raspberry ripple
choice of sauces: toffee, chocolate,
raspberry

