## DAIRY FREE MENU

## Starters

Chef's Soup of the Day $£ 6.75$
crusty bread roll (ask server)
Salt \& Pepper Calamari Rings $£ 8.50$
onions, peppers, garlic mayonnaise
Korean BBQ Ribs $£ 8.50$
sesame seeds, spring onions
Haggis \& Black Pudding Tower $£ 7.95$
red wine jus, crispy leeks

## Mains

Braised Ribeye Steak $£ 17.50$ haggis, red wine jus, potatoes, root vegetables

Korean BBQ Glazed Salmon Fillet $£ 16.95$
chilli lime cous cous, harissa roasted root vegetables
Chargrilled Breast of Chicken with Haggis $£ 15.95$ red wine jus, roast potatoes, seasonal vegetables

Slow Cooked Diced Beef $£ 15.50$
market vegetables, potatoes
Breaded or Battered Fillet of Haddock $£ 15.95$
fries, mushy peas, salad, tartar sauce

## From The Grill

all served with grilled tomato, mushrooms, fries

8oz Fillet Steak $£ 30.95$
6oz Sirloin Steak $£ 19.95$
Butterfly Breast of Chicken $£ 14.50$
Gammon Steak with Pineapple Salsa $£ 15.95$
add red wine jus $£ 2.95$

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

Traditional Prawn Cocktail $£ 8.50$
toasted bread, marie rose sauce
Loaded Nachos £7.75 V VE
salsa, vegan cheddar cheese

## Crispy Tempura

Chicken $£ 8.50$ Vegetable $£ 7.95$ V VE teriyaki dip, sweet chilli sauce Main Course Crispy Tempura with Fries Chicken $£ 15.95$ Vegetable $£ 14.75$ V VE

## Moving Mountain Burger $£ 14.50$ V VE

plant based burger, salsa, vegan cheddar, fries, crisp salad

Roasted Mediterranean Vegetables $£ 14.95$ V VE
basmati rice, roast tomato and garlic sauce, crispy fried leeks

Teriyaki Vegetable Stir Fry $£ 14.95$ V VE basmati rice, vegetables, spinach, toasted cashew nuts

## Sunblushed Tomato \&

Spinach Spaghetti $£ 14.95$ V VE
tomato and basil sauce, toasted ciabatta bread

## Desserts

Chocolate \& Orange Tart $£ 7.50$
seville orange marmalade
Caramel Cheesecake $£ 7.50$
vanilla ice cream, fruit garnish
Sticky Toffee Pudding $£ 7.50$
vanilla ice cream
Trio of Vanilla Ice Cream $£ 7.25$
raspberry sauce

