

STARTERS

FRESHLY MADE SOUP OF THE DAY ** 6.95
Barnett's Toasted Leek & Cheddar Bread

OXTAIL & SMOKED CHEDDAR BON BONS 9.50
Creamed Wholegrain Mustard Leeks – Thyme Gravy

HOMEMADE VENISON SAUSAGE ROLL 8.95
Buttered Savoy Cabbage & Smoked Bacon – Red Wine Jus

ROAST RED PEPPER, BLUE MURDER CHEESE & PINENUT SALAD ** 8.50
Shredded Cos Lettuce – Caesar Dressing

SCOTTISH BLACK PUDDING & HAGGIS FRITTERS 9.50
Crispy Batter – Cracked Black Pepper Sauce

LOCAL BROWN CRAB & KING PRAWN TART 8.50
Balsamic Dressed Rocket Salad

CULLEN SKINK 9.50
Traditional Scottish Soup – Smoked Haddock – Potatoes – Leeks – Barnett's Toasted Cheese & Leek Bread

SALT & PEPPER VEGETARIAN HAGGIS 7.95
Sriracha Mayonnaise – Pickled Vegetables

LOADED NACHOS **
Melted Cheese – Tomato & Coriander Salsa – Soured Cream – Jalapeños
°o Chilli Con Carne 9.95
°o BBQ Pulled Pork 10.95
°o Vegan Chilli (V) (VG) 9.50

If you have a food allergy or intolerance, please let us know before ordering - For further dietary choices, more information or to see our Allergen Folder, please ask your Server. Please note that our kitchen handles food items to which some individuals may be intolerant.

**** DISH CAN BE ADAPTED TO SUIT DIETARY REQUIREMENT**



FROM THE SEA

EAST COAST HADDOCK **
PANKO BREADED OR BATTERED
Skin-On Skinny Fries – Homemade Tartare Sauce – Garden OR Mushy Peas
°o Small - 13.50
°o Large - 17.50

BREADED WHOLETAIL SCAMPI
Skin-On-Skinny Fries – Homemade Tartare Sauce – Garden OR Mushy Peas
°o Small - 13.50
°o Large - 17.50

PAN FRIED FILLET OF SEA BASS ** 22.50
Chorizo & Mussel Linguine – Lobster & Dill Sauce – Shaved Parmesan

VEGAN & VEGETARIAN

Please check all allergens and dietary requirements with your Server

ROASTED MEDITERRANEAN VEGETABLE LASAGNE (V) 17.50
Seasonal Salad – Toasted Garlic Bread

VEGAN CHILLI BOWL (V) (VG) (GF) 16.95
Basmati Rice – Tortilla Chips – Tomato & Coriander Salsa

CREAMY MAC & CHEESE (V)
Skin-On-Skinny Fries – House Salad
°o Small - 10.50
°o Large - 14.50

PLANT BASED VEGAN BURGER (V) ** 15.95
Toasted Vegan Brioche Bun – Crispy Lettuce – Roast Red Pepper – Vine Tomato – Skin-On Skinny Fries – Crunchy 'slaw

FROM THE LAND

ROAST RUMP OF VENISON ** 22.50
Wild Mushroom & Pancetta Cream Sauce – Clapshot Mash – Grilled Tenderstem Broccoli

HOMEMADE STEAK PIE ** 18.95
Light Puff Pastry Topping – Seasonal Vegetables – Skin-On Skinny Fries OR Creamy Mash

CREAMY CHICKEN, HAM & LEEK PIE 18.95
Light Puff Pastry Topping – Seasonal Vegetables – Skin-On Skinny Fries OR Creamy Mash

SALT & PEPPER CRISPY CHICKEN BURGER 14.95
Melted Monterey Jack Cheese – Lettuce – Tomato – Chilli Jam – Skin-on-Skinny Fries – Crunchy 'slaw

6 oz ABERDEEN ANGUS STACKED BURGER 14.95
Toasted Brioche Bun – Crispy Lettuce – Vine Tomato – Skin-On-Skinny Fries – Crunchy 'slaw – Burger Relish

BURGER EXTRAS

- Double Up - 6oz Burger + 5.95
- Smoked Streaky Bacon & Cheese + 3.50
- Crispy Haggis Fritter & Black Pepper Sauce + 4.50

28 DAY MATURED ABERDEEN ANGUS 10oz SIRLOIN STEAK ** 33.50

Roast Flat Cap Mushroom – Grilled Vine Tomato – Onion Rings – Skin-On-Skinny Fries

STEAK EXTRAS

- Cracked Black Pepper Cream Sauce + 2.95
- Garlic & Herb Butter + 2.50
- Seasonal Salad + 3.50
- Fresh Seasonal Vegetables + 3.50

JOIN US EVERY SUNDAY FOR A
DELICIOUS
SUNDAY ROAST
SERVED ALL DAY from 1230 hrs

SNACKS & SIDES

BOWL OF MARINATED OLIVES – BALSAMIC VINEGAR – EXTRA VIRGIN OLIVE OIL – ARTISAN BREADS (V)	7.50
CRISPY SWEET POTATO FRIES (V) Plant Based Vegan Mayo	5.95
HALLOUMI FRIES (V) Sweet Chilli Sauce	7.50
PIRI-PIRI SKIN-ON-SKINNY FRIES (V) Garlic & Lemon Mayo	5.25
SKIN-ON-SKINNY FRIES (V)	4.95
SKIN-ON-SKINNY FRIES with Cheese (V)	5.95
CRISPY BACON & CHEDDAR SKINNY FRIES	7.95
BREADED MOZZARELLA STICKS (V) Seasonal Salad – Sweet Chilli Sauce	7.95
TOASTED GARLIC BREAD (V) Seasonal Salad	4.50
CHEESY TOASTED GARLIC BREAD (V) Seasonal Salad	5.25
CRISPY BATTERED ONION RINGS (V) Garlic Mayo	5.25

**PLEASE ASK YOUR SERVER IF YOU
WOULD LIKE TO SEE OUR EXTENSIVE
DRINKS & WINE LIST**

DESSERTS

SPICED APPLE & PLUM CRUMBLE Vanilla Ice Cream OR Warm Custard	8.50
PEAR FRANGIPANE TARTLET Homemade Sloe Gin & Cherry Ice Cream	8.50
STICKY TOFFEE PUDDING Butterscotch Sauce – Salted Caramel Ice Cream	8.50
CHOCOLATE ORANGE TORTE ** Cointreau & Orange Gel – Summer Berry Compote (V) (GF)	8.50
SCOTTISH CHEESEBOARD ** Blue Murder – Clava Brie – Mature Cheddar - Biscuit Selection - Red Onion Chutney • CHEESEBOARD TO SHARE	9.50 12.95
AFFOGATO ** Hot Espresso over Vanilla Dairy Ice Cream – Wafer Biscuit • ADD LIQUEUR OF YOUR CHOICE	6.50 9.50
3 SCOOPS OF MACKIES ICE CREAM ** Traditional Vanilla – Chocolate – Strawberry - Salted Caramel – Honeycomb – Wafer Biscuit (VG Chocolate also available)	6.95

SPECIALITY TEAS & COFFEES

POT OF TEA	3.10
POT OF EARL GREY/HERBAL or FRUIT TEAS	3.50
CAFETIERE OF FRESH COFFEE o Small o Large	4.25 5.25
AMERICANO with Cold or Hot Milk.	3.50
SINGLE ESPRESSO	3.00
DOUBLE ESPRESSO	3.50
CAFFE LATTE. o Small o Large	3.50 3.75
CAPPUCCINO	3.75
CAFFE MOCHA	3.75
FLAT WHITE	3.75
SHOT of FLAVOUR – Hazelnut, Chocolate, Caramel or Vanilla	1.75
HOT CHOCOLATE with Marshmallows	4.95 Topped
LIQUEUR COFFEE with the Liqueur of your choice	8.95
SULTANA SCONE WITH BUTTER, CREAM & STRAWBERRY JAM	3.50
ADD A CAFETIERE OF FRESH COFFEE OR A POT OF TEA	6.95