



STARTERS

FRESHLY MADE SOUP OF THE DAY ** 7.50
Barnett's Toasted Leek & Cheddar Bread

BRUSCHETTA (V) ** 9.50
Vine-ripened Tomatoes – Mozzarella – Basil –
Garlic & Rosemary Focaccia – Balsamic Glaze

PAN FRIED KING SCALLOPS ** 14.50
Crispy Brown Crab Bon-Bons – Creamed Leeks – Mild
Chilli & Coriander Sauce

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

STEAMED SHETLAND MUSSELS **
Garlic, Parsley & Lemon Cream Sauce – Toasted
Sourdough Bread °o ½ Kilo 13.50
°o 1 Kilo 17.95

CAESAR SALAD
Cos Lettuce – Parmesan – Garlic & Herb Croutons –
Caesar Dressing
°o **CLASSIC (V) ****
Small - 8.50 Large - 12.50

°o **SALT & PEPPER CHICKEN**
Small - 10.50 Large - 17.50

°o **HOT SMOKED SALMON ****
Small - 11.50 Large - 18.50

LOADED NACHOS
Melted Cheese – Tomato & Coriander Salsa – Soured
Cream - Jalapeños
°o Chilli Con Carne ** 9.95
°o BBQ Pulled Pork 11.95
°o Vegan Chilli (V) (VG) (GF) 10.50

MAINS

EAST COAST HADDOCK **
PANKO BREADED OR BATTERED
Skin-On Skinny Fries – Homemade Tartare Sauce –
Garden **OR** Mushy Peas °o Small - 14.50
°o Large - 18.50

BREADED WHOLETAIL SCAMPI
Skin-On-Skinny Fries – Homemade Tartare Sauce –
Garden **OR** Mushy Peas °o Small - 14.50
°o Large - 18.50

GRILLED FILLETS OF SOLE ** 23.50
Sautéed Potatoes – Tenderstem Broccoli –
Foraged Wild Garlic & Fennel Butter

**ROAST MEDITERRANEAN
VEGETABLE LINGUINE (V)** 18.50
Mediterranean Vegetables – Tomato & Basil Ragù –
Grated Parmesan

VEGAN CHILLI BOWL (V) (VG) (GF) 17.95
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) (VG) ** 15.95
Toasted Vegan Brioche Bun – Crispy Lettuce – Roasted
Red Peppers – Vine Tomato – Skin-On Skinny Fries –
Crunchy 'slaw

FILLET OF PORK SCHNITZEL 24.50
Buttered Hispi Cabbage & Smoked Bacon –
Homemade Potato Salad – Roasted Cherry Tomatoes

HOMEMADE STEAK PIE ** 19.50
Light Puff Pastry Topping – Seasonal Vegetables –
Skin-On Skinny Fries **OR** Creamy Mash

SALT & PEPPER CRISPY CHICKEN BURGER 16.50
Melted Monterey Jack Cheese – Crispy Lettuce – Tomato
– Chilli Jam - Skin-On-Skinny Fries – Crunchy 'slaw

**CHARGRILLED BUTTERMILK
CHICKEN BURGER **** 17.50
Toasted Brioche Bun – Crispy Lettuce – Vine Tomato –
Skin-On-Skinny Fries - Crunchy 'slaw – BBQ Sauce

6 oz VENISON STACKED BURGER 16.50
Toasted Brioche Bun – Crispy Lettuce – Vine Tomato –
Skin-On-Skinny Fries - Crunchy 'slaw – Burger Relish

6 oz ABERDEEN ANGUS STACKED BURGER 15.50
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 + 5.00

**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

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 A
GF DIETARY REQUIREMENT**

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	6.50
HALLOUMI FRIES (V) Sweet Chilli Sauce	7.50
PIRI-PIRI SKIN-ON-SKINNY FRIES (V) Garlic & Lemon Mayo	6.50
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	5.50
CRISPY BATTERED ONION RINGS (V) Garlic Mayo	5.50

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

DESSERTS

STRAWBERRY ETON MESS (GF) Local Strawberries - Meringue – Chantilly Cream – Strawberry Coulis – Vanilla Ice Cream	8.50
WHITE CHOCOLATE, LIME & MINT CHEESECAKE Mixed Summer Berry Compote – Mint Gel	8.50
STICKY TOFFEE PUDDING Butterscotch Sauce – Salted Caramel Ice Cream	8.50
CHOCOLATE ORANGE TORTE (GF) (VG) Cointreau & Orange Gel – Summer Berry Compote	8.50
SCOTTISH CHEESEBOARD ** Blue Murder – Clava Brie – Mature Cheddar – Biscuit Selection – Red Onion Chutney	9.50
• CHEESEBOARD TO SHARE	12.95
AFFOGATO ** Hot Espresso over Vanilla Dairy Ice Cream – Wafer Biscuit	6.50
• ADD LIQUEUR OF YOUR CHOICE	10.50
3 SCOOPS OF MACKIE'S ICE CREAM ** Traditional Vanilla – Chocolate – Strawberry – Salted Caramel – Honeycomb – Wafer Biscuit (VG Chocolate also available)	7.50

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

SPECIALTY TEAS & COFFEES

POT OF TEA	3.25
POT OF EARL GREY/HERBAL or FRUIT TEAS	3.50
CAFETIÈRE OF FRESH COFFEE ○ Small ○ Large	4.50 5.50
AMERICANO with Cold or Hot Milk.	3.75
SINGLE ESPRESSO	3.00
DOUBLE ESPRESSO	3.50
CAFFÈ LATTE ○ Small ○ Large	3.50 3.75
CAPPUCCINO	3.75
CAFFÈ MOCHA	3.75
FLAT WHITE	3.75
SHOT of FLAVOUR – Hazelnut, Chocolate, Caramel or Vanilla	1.75
HOT CHOCOLATE with Marshmallows	5.95 Topped
LIQUEUR COFFEE with the Liqueur of your choice	9.95
SULTANA SCONE WITH BUTTER, CREAM & STRAWBERRY JAM	3.50
ADD A CAFETIÈRE OF FRESH COFFEE OR A POT OF TEA	6.95