

LUNCH MENU Served from 12pm - 5pm

We cater for all - please ask your server if you have a food allergy or intolerance.

STARTERS

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| SOUP OF THE DAY served with homemade bread (v) | 4.25 |
| RANNOCH SMOKED CHICKEN & MANGO with an Asian style salad, chilli & lime dressing | 5.95 |
| SMASHED AVOCADO & POACHED EGG with grilled pumpkin bread & lemon oil | 5.5 |
| POTTED SMOKED TROUT with crème fraiche, horseradish & seaweed water biscuits | 5.95 |
| PENNY LOAF TERRINE stuffed with a homemade chicken liver parfait served with mixed leaves & onion chutney | 4.95 |

OPEN SANDWICHES

All served on a choice of caramelised onion, black olive or sundried tomato bread with a side salad & homemade sweet potato crisps

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| SCOTTISH PASTRAMI with Brie & piccalilli | 7.95 |
| HOMEMADE BLACK OLIVE PATE with pickled cucumber ribbons | 6.5 |
| CORONATION CHICKEN | 7.5 |
| NORTH ATLANTIC PRAWN & CRAYFISH in a lemon mayonnaise | 8.25 |

BURGERS All served with frites & salad

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| METROPOLITAN 100% BEEF BURGER | 8.5 |
| SOUTHERN FRIED CHICKEN BURGER | 9.5 |
| APPLEWOOD SMOKED MACARONI BURGER (v) | 8 |

MAINS

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| BREADED FILLET OF HADDOCK served with frites, salad & tartare sauce | 9 |
| ORANGE WOOD SMOKED MAPLE PORK BELLY with chicory, radish, spring onion & pomegranate salad | 9.5 |
| FOREST MUSHROOM MEZZALONA with roasted Mediterranean vegetables, red pepper coulis, parmesan shavings & white truffle oil (v) | 8.5 |
| PIRI PIRI CHICKEN BREAST with sautéed potatoes & a tomato, red onion & rocket salad | 9.5 |
| HOMEMADE LAMB KOFTAS with North African flatbread, cous cous & red pepper houmous | 9.5 |

SALADS

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| CAESAR SALAD | 7 |
| add chicken 1.5 add king prawn | 2 |
| ROASTED MALAY CHICKEN with an egg noodle salad, prawn crackers & sweet chilli dressing | 8.95 |
| CHARGRILLED SMOKED SALMON SUPREME with a warm wholegrain mustard & potato salad | 9.5 |

DESSERTS All 4.95

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| HOMEMADE KEY LIME PIE with a duo of fruit coulis | HOMEMADE CHEESECAKE OF THE DAY with fruit coulis & chantilly cream |
| SUMMER BERRY ETON MESS | WHITE CHOCOLATE & BAILEYS BRIOCHE & BUTTER PUDDING with a warm crème anglaise |
| TRIO OF CHOCOLATE MOUSSES with chantilly cream & seasonal berries | TRIO OF HANDMADE ICE CREAM |

SET LUNCH MENU

Served from 12pm - 5pm

2 COURSES 12.00

SOUP OF THE DAY (v)
served with warm bread

SMASHED AVOCADO
& POACHED EGG
with a grilled pumpkin seed bread
& lemon oil

POTTED SMOKED TROUT
with crème fraiche & horseradish
& seaweed water biscuits

PENNY LOAF TERRINE
stuffed with a homemade chicken liver
parfait & served with mixed leaves
& onion chutney



BREADED HADDOCK
with frites, salad & tartare sauce

PIRI PIRI CHICKEN
with sautéed potatoes & a tomato,
red onion & rocket salad

METROPOLITAN BEEF BURGER

OR

APPLEWOOD SMOKED
MACARONI BURGER (v)
served with salad & frites

FOREST MUSHROOM
MEZZALONA (v)
with roasted Mediterranean vegetables,
red pepper coulis, parmesan shavings
& white truffle oil

BAR SNACKS & SIDES

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| HAND CUT CHIPS | 2.5 |
| SPICY FRIES | 3 |
| SWEET POTATO FRIES | 3 |
| ONION RINGS | 3 |
| MIXED OLIVES & BREAD | 4 |
| BBQ CHICKEN WINGS | 5.5 |
| CHICKEN GOUJONS | 5.5 |
| MOZZARELLA BITES | 4 |
| GARLIC FOCACCIA | 3 |
| COLESLAW | 1.5 |