

## WHILE YOU WAIT

SMOKED ALMONDS	3.50
MARINATED OLIVES	3.95
HOMEMADE BREAD, OIL & BALSAMIC VINGEGAR	4.95

## SHARING

serves two people

SAVOURY PLATTER	10.95
tempura prawns, potato wedges, chicken goujons, mozzarella bites, haggis bon bons, vegetable spring rolls	
ANTIPASTI PLATTER	12.95
roast ham, peppered salami, parma ham, artichoke, chargrilled pak choi, mozzarella sticks, crusty bread, olive oil & balsamic vinegar	
CHEESE PLATTER	13.95
Applewood smoked cheddar, Strathdon blue & Somerset brie with chutney, oatcakes, grapes & berries	

## TO START

SOUP OF THE DAY (v)	3.95
served with a warm roll	
HAGGIS, NEEPS & TATTIES	5.50
whisky sauce	
WHITE WINE MUSHROOM GRATIN (v)	5.50
garlic bread glazed with cheese	
WHIPPED GOATS CHEESE (v)	5.95
red onion chutney, dressed leaves & oatcakes	
SALMON FISH CAKE	6.50
rocket & parmesan salad	
SMOKED SALMON THREE WAYS	6.95
hot smoked salmon, smoked salmon, salmon pate, rocket & balsamic dressing	
SALT & CHILLI SQUID	6.95
aioli dip	
CHICKEN OR KING PRAWN TEMPURA	6.95
sweet chilli dipping sauce	
PAN FRIED SCALLOPS	8.95
black pudding, bacon & balsamic dressing with fresh leaves	

## SANDWICHES

available until 5pm

all served with choice of brown or white hand cut loaf, creamy potato salad & mixed leaves

ROAST HAM WITH ISLE OF MULL CHEDDAR, TOMATO CHUTNEY & MIXED LEAVES (v)	6.95
BRIE & RED ONION CHUTNEY (v)	6.95
SMOKED SALMON & CREAM CHEESE	7.95
SMASHED AVOCADO & CHICKEN	7.95
OPEN STEAK SANDWICH GLAZED WITH RED ONIONS & CHEDDAR, PEPPER SAUCE	9.95
Add soup 1.00    Add chips 1.00	

## THE MAIN EVENT

BEER BATTERED HADDOCK	9.95
hand cut chips, mushy peas & homemade tartare sauce	
CHICKEN & LEEK PIE	9.95
topped with mash & served with roasted vegetables	
HAGGIS, NEEPS & TATTIES	10.95
wholegrain mashed potatoes and whisky sauce	
SHALLOT TARTE TATIN (v)	11.95
port roasted shallots on puff pastry topped with blue cheese & rocket	
CLASSIC FISH PIE	12.95
haddock, salmon & prawn topped with mash & served with roasted vegetables	
BEETROOT RISOTTO (v)	12.95
finished with parmesan, white wine and truffle oil, garnished with parsnip crisp	
PAN SEARED FILLET OF SEABASS	13.95
vegetable tagliatelle seasoned with lemon & lime	
PAN SEARED FRENCH TRIM CHICKEN	13.95
haggis bonbons, seasonal veg, creamy mash & red wine jus	
ROAST FILLET OF CAJUN SALMON	15.95
roasted vegetables & sautéed potatoes	

## FROM THE GRILL

METROPOLITAN CLASSIC BURGER	9.95
onion rings, salad, Metropolitan's own burger sauce & skinny fries	
Add cheese 1.00    Add bacon 1.00	
ULTIMATE VEGGIE BURGER (v)	9.95
packed with halloumi, sliced Portabello mushroom & sweet potato mash	
LEMON PANKO BREADED CHICKEN BURGER	11.95
lemon mayo, salad & skinny fries	
LAMB BURGER	12.95
minty mayo, salad & skinny fries	
PAN SEARED DUCK BREAST	16.95
fondant potatoes, root veg & red wine jus	
LAMB RUMP	17.95
rumbledethumps, wilted spinach & red wine jus	
8oz SIRLOIN STEAK	19.95
hand cut chips, roast tomatoes & mushroom with a choice of red wine jus or pepper sauce	
RIB EYE STEAK	23.95
hand cut chips, roast tomatoes & mushroom with a choice of red wine jus or pepper sauce	
Surf & Turf Garnish – 3 King prawns with garlic butter 3.95	

## SALAD

CHICKEN CAESAR SALAD	9.95
cos leaves, cherry tomatoes, sliced cucumbers, homemade croutons & caesar dressing	
HALLOUMI SALAD (v)	10.95
roasted red peppers, sweet potato, fresh salad leaves & mustard dressing	
GOATS CHEESE SALAD (v)	10.95
diced beetroot, cherry tomatoes, fresh leaves & a walnut dressing	
BACON & BLACK PUDDING SALAD	10.95
fresh leaves, poached egg & a raspberry coulis dressing	

## SIDES 2.95

MIXED SALAD	HAND CUT CHIPS
ONION RINGS	GARLIC BREAD
ROOT VEGETABLES	SWEET POTATO FRIES
MAC & CHEESE	PARMESAN FRIES
CREAMY SAVOURY CABBAGE & BACON	SPICY FRIES

## DESSERTS

HOMEMADE CHEESECAKE OF THE DAY	4.95
served with ice cream	
WARM CHOCOLATE BROWNIE	4.95
served with ice cream	
LEMON POSSET	4.95
served with shortbread	
TRIO OF ICE CREAM	4.95
ETON MESS	4.95
TOFFEE SUNDAE	4.95
vanilla ice cream, toffee pieces & toffee sauce	
CHEESEBOARD	6.95
selection of cheeses, fruit, oatcakes and chutney	

## GREY GOOSE LIQUID DESSERTS

original drink serves created by our bar staff

GREY GOOSE ESPRESSO MARTINI	9.45
Grey Goose Vodka with fresh espresso and chocolate liquor	
STRAWBERRIES AND DREAM	
Grey Goose Vodka, strawberry liquor, egg white & rose prosecco	
Created by Thomas	
GREY GOOSE LE MOUSSE	
Grey Goose Pear, cream, egg white & chocolate sauce	
Created by Jade	
CRUMBLE DE POIRE	
Grey Goose Pear, vanilla liquor and cream with biscuit rim	
Created by Megan	
WHEN LIFE GIVES YOU LEMONS	
Grey Goose Le Citron, vanilla liquor, honey and fresh lemon	
Created by Tanya	

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