

STARTERS

SOUP OF THE DAY Warm crusty roll (v)	4.25	HONEY GLAZED AYRSHIRE PORK CHIPOLATA SAUSAGES Wholegrain Arran mustard mayonnaise	5.50	ROASTED RED BELL PEPPER & GARLIC HOUMOUS (v) Toasted pitta bread & herb oil dressed rocket salad	5.95	CHICKEN SATAY STRIPS Homemade tomato salsa	6.95
HALF PINT OF CRISPY WHITEBAIT Dusted with nori & cracked black pepper, lemon mayonnaise	4.95	GOATS CHEESE BON BONS (v) Toasted walnuts, wholemeal crostini & chive infused oil	5.75	CRISPY STORNOWAY BLACK PUDDING FRITTERS Red onion, thyme & maple marmalade	5.95	BEETROOT & VODKA SALMON GRAVLAX Dill crème fraiche, baby capers & a dill oil endive salad	7.50
TATTIE SCONE NACHOS topped with mild cheddar & tomato salsa (v) topped with haggis & whisky cream	5.50 5.95	SCOTTISH COLD SMOKED SALMON Creme fraiche & a lemon wedge	6.50	WHIPPED CHICKEN LIVER PARFAIT Scottish oaties & pickled homemade vegetables	6.50	PAN FRIED SCALLOPS Stornoway black pudding, bacon & poached pear	10.95

MAINS

HARISSA SPICED GRILLED CHICKEN BREAST Red onion, soft herb & dried fruit cous cous, honey & yoghurt dressing	11.95
RED LENTIL, ROASTED PEPPERS, PLUM TOMATO AND KIDNEY BEAN CHILLI CON CARNE Steamed rice (v) (Vegan)	11.95
CLASSIC FISH AND CHIPS Haddock fillets in a light beer batter & crushed garden peas	11.95
ROASTED BUTTERNUT SQUASH & SPINACH CURRY (v) (Vegan) Chickpeas, coconut, spring onion with mini poppadom & steamed rice Add Chicken 2.00	11.95
CHICKEN GRAND-MERE Roast chicken breast, creamy mash, sautéed mushrooms, bacon, baby onions, red wine jus & chopped parsley	12.95
WILD MUSHROOM RISOTTO (v) Spring onion & parmesan	12.95
PULLED WHOLE ROASTED CHICKEN & CHORIZO HOTPOT Garlic, onions, smoked paprika, baby potatoes & garden peas	12.95
48 HOUR SLOW COOKED FEATHER BLADE OF BEEF Creamy mash, carrot puree, seasonal greens & smoked bacon jus	13.95
PAN FRIED SEA BASS FILLET Garden pea, chive & spring onion risotto	13.95
BEEF RENDANG Diced shoulder steak slowly cooked in a rich tomato, fresh chilli, coconut cream sauce, pepper, spring onion & lime scented rice	13.95
SALMON FILLET Crushed potatoes, herb cream sauce & seasonal greens	14.95
ROAST GRESSINGHAM DUCK BREAST Sweet potato fondant, roasted plum, stem broccoli & red wine jus	17.95
8oz SCOTTISH SIRLOIN STEAK Roast vine cherry tomatoes, flat cap mushroom, shallot puree & fries	19.95

SIDES

SPICY FRIES	PARMESAN & TRUFFLE FRIES	BUTTERED GREENS	All 2.95
CHEESE & BACON FRIES	MIXED LEAF SALAD	MAC & CHEESE	Add Bacon 1.25

BURGERS

All burgers are served on a toasted brioche bun with lettuce & tomato, red cabbage coleslaw & fries

8oz METROPOLITAN BEEF BURGER	10.95
VEGETARIAN BURGER Homemade burger with chickpeas, cumin, spring onion, gram flour, kidney beans, haricot beans & chives	10.95
GRILLED BUTTERFLY CHICKEN BREAST BURGER	11.95
EXTRA TOPPINGS	1.00
BACON • CHEESE • BLACK PUDDING	
HAGGIS • HARISSA	
BOURBON GLAZE	1.20
PULLED BEEF	1.95

PLATTERS (Serves 2 people)

VEGAN Toasted pitta bread, mixed pitted olives, roasted red pepper houmous, pickled vegetables, tattie scones, tomato relish & guacamole	11.95
SCOTTISH Stornoway black pudding fritter, haggis bon bons, stovies, whisky cream & tattie scones	12.95
FISH Crispy whitebait, smoked salmon, smoked mackerel, crayfish tails, lemon mayonnaise & brown bread	13.95

EARLY EVENING MENU

Available 5pm – 6.30pm

TWO COURSES & GLASS OF WINE 14.95
TWO COURSES & A BOTTLE
OF WINE PER COUPLE 31.95

Choice of wine

WHITE: FUENTE VERDE
MACABEO BLANC, SPAIN

RED: FUENTE VERDE
GARNACHA TINTO, SPAIN

ROSE: FUENTE VERDE
GARNACHA TINTO, SPAIN

SOUP OF THE DAY (v)
served with a bread roll

CHICKEN LIVER PARFAIT
Scottish oaties & pickled homemade vegetables

BLACK PUDDING FRITTERS
Red onion, thyme & maple marmalade

ROASTED BELL PEPPER
& GARLIC HOUMOUS (v)
Toasted pitta bread & herb oil dressed rocket salad

BEER BATTERED HADDOCK
served with skinny fries & salad

METROPOLITAN BEEF BURGER
served with skinny fries

ROASTED BUTTERNUT SQUASH
& SPINACH CURRY (v) (Vegan)
Chickpeas, coconut, spring onion
with mini poppadom & steamed rice
Add Chicken £2.00

CHICKEN GRAND-MERE
Roast chicken breast, creamy mash, sautéed mushrooms,
bacon, baby onions, red wine jus & chopped parsley

STILL HUNGRY?

Please ask your server for our dessert menu

STARTERS

SOUP OF THE DAY Warm crusty roll (v)	4.25	ROASTED RED BELL PEPPER & GARLIC HOUMOUS (v) Toasted pitta bread & herb oil dressed rocket salad	5.95
TATTIE SCONE NACHOS topped with mild cheddar & tomato salsa (v) topped with haggis & whisky cream	5.50 5.95	WHIPPED CHICKEN LIVER PARFAIT Scottish oaties & pickled homemade vegetables	6.50
HONEY GLAZED AYRSHIRE PORK CHIPOLATA SAUSAGES Wholegrain Arran mustard mayonnaise	5.50	HALF PINT OF CRISPY WHITEBAIT Dusted with nori & cracked black pepper, lemon mayonnaise	4.95
GOATS CHEESE BON BONS (v) Toasted walnuts, wholemeal crostini & chive infused oil	5.75	CRISPY STORNOWAY BLACK PUDDING FRITTERS Red onion, thyme & maple marmalade	5.95

MAINS

HARISSA SPICED GRILLED CHICKEN BREAST Red onion, soft herb & dried fruit cous cous, honey & yoghurt dressing	11.95
ROASTED BUTTERNUT SQUASH & SPINACH CURRY (v) (Vegan) Chickpeas, coconut, spring onion with mini poppadom & steamed rice Add Chicken 2.00	11.95
RED LENTIL, ROASTED PEPPERS, PLUM TOMATO AND KIDNEY BEAN CHILLI CON CARNE Steamed rice (v) (Vegan)	11.95
CLASSIC FISH AND CHIPS Haddock fillets in a light beer batter & crushed garden peas	11.95
CHICKEN GRAND-MERE Roast chicken breast, creamy mash, sautéed mushrooms, bacon, baby onions, red wine jus & chopped parsley	12.95
WILD MUSHROOM RISOTTO (v) Spring onion & parmesan	12.95
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48 HOUR SLOW COOKED FEATHER BLADE OF BEEF Creamy mash, carrot puree, seasonal greens & smoked bacon jus	13.95
SALMON FILLET Crushed potatoes, herb cream sauce & seasonal greens	14.95

SALADS

TOMATO, GUACAMOLE, RED ONION, ROAST BELL PEPPER & CHICKPEA SALAD (v) Herb croutons & mustard dressing	7.95
CLASSIC CAESAR SALAD Cos lettuce, Parmesan shavings, Caesar dressing, croutons & anchovies Add Chicken 1.50	8.95
WARM GOAT'S CHEESE & ROCKET SALAD (v) Sliced poached pears, beetroot & toasted pumpkin seeds	8.95
CAJUN SPICED CHICKEN Cherry tomatoes, red onion, cucumber, mixed leaves & honey yoghurt dressing	9.95

SIDES

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CHEESE & BACON FRIES	MIXED LEAF SALAD	MAC & CHEESE	
		Add Bacon 1.25	

LIGHT BITES 3.50 each, 3 for 9.95 or 6 for 19.95

- CHICKEN PAKORA • VEGETABLE PAKORA • MOZZARELLA BITES
SCAMPI • SPRING ROLLS • CRISPY TATTIE SCONES

SANDWICHES

All served with fries & red cabbage coleslaw

THE CLASSIC CROQUE MONSIEUR Toasted bloomer bread filled with smoked ham, cheddar cheese, Dijon mustard, topped with a cheese sauce & grilled	6.95	ROAST CHICKEN BUN Slow roast chicken with crispy bacon, crisp lettuce, tomatoes & a touch of mayo	7.95
THE VEGAN DECKER (v) (Vegan) Toasted bun filled with guacamole, vine tomatoes, beetroot, sliced onion, roasted red pepper & rocket	6.95	AMERICAN BEEF Pulled feather blade of beef with a bourbon glaze in a toasted bun	8.95
		SALMON Cold smoked Scottish salmon, lemon mayo, cucumber & cos lettuce in a toasted bun	8.95

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BACON • CHEESE • BLACK PUDDING HAGGIS • HARISSA	
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FISH Crispy whitebait, smoked salmon, smoked mackerel, crayfish tails, lemon mayonnaise & brown bread	13.95

LUNCH SET MENU

Available Sunday - Friday 12-5pm

TWO COURSES 12.00
ADD A GLASS OF WINE 2.95

Choice of wine

- WHITE: FUENTE VERDE MACABEO BLANC, SPAIN
RED: FUENTE VERDE GARNACHA TINTO, SPAIN
ROSE: FUENTE VERDE GARNACHA TINTO, SPAIN

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served with a bread roll

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Scottish oaties & pickled homemade vegetables

BLACK PUDDING FRITTERS
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