

STARTERS

SOUP OF THE DAY Warm crusty roll (v)	4.25	HONEY GLAZED 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	CRISPY STORNOWAY BLACK PUDDING FRITTERS Red onion, thyme & maple marmalade	5.95
TEMPURA CALAMARI Spring onions, red peppers, coriander, lime & chilli dip	5.95	SOFT GOATS CHEESE (v) Toasted pumpkin seeds, beetroot, wholemeal crostini & chive infused oil	5.75	CHICKEN PEANUT SATAY STRIPS Homemade tomato salsa	6.95	MEDITERRANEAN PLATTER (Serves 2) Toasted pitta bread, Parma ham, serrano ham, salami, goats cheese, mixed pitted olives, sunblush tomatoes	11.95
TATTIE SCONE NACHOS topped with mild cheddar & tomato salsa (v)	5.50	SCOTTISH COLD SMOKED SALMON Creme fraiche & a lemon wedge	6.50	WHIPPED CHICKEN LIVER PARFAIT Scottish oaties & pickled homemade vegetables	6.50	MEDITERRANEAN VEGETABLE PLATTER Toasted pitta bread, goats cheese, mixed pitted olives, sunblush tomatoes, pickled veg	9.95
topped with bacon & mild cheddar cheese	5.75	TERIYAKI CHICKEN WINGS	4.95	PAN FRIED KING PRAWNS with beurre blanc, chilli oil & rocket salad	6.95		
topped with haggis & whisky cream	5.95						

WHILE YOU WAIT

WARM CIABATTA Mixed olives, olive oil & balsamic dressing	3.95	SPICED CORN	3.45	ROOT VEGETABLE CRISPS	2.45
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MAINS

SCAMPI & CHIPS Breaded scampi, garden peas & fries	10.95
HARISSA SPICED GRILLED CHICKEN BREAST Red onion, soft herb & dried fruit cous cous, honey & yoghurt dressing	11.95
RED LENTIL, ROASTED PEPPERS, PLUM TOMATO & KIDNEY BEAN CHILLI CON CARNE Steamed rice (v) (Vegan)	11.95
CLASSIC FISH AND CHIPS Haddock fillets in a light beer batter & garden peas	11.95
ROASTED BUTTERNUT SQUASH & SPINACH CURRY (v) (Vegan) Chickpeas, coconut, spring onion with mini poppadom & steamed rice Add Chicken 2.00 Add King Prawns 3.00	11.95
CHICKEN GRAND-MERE Roast chicken breast, creamy mash, sautéed mushrooms, bacon, baby onions, red wine jus & chopped parsley	12.95
ROASTED BELL PEPPER RISOTTO (v) Peas, spring onion, garlic, parmesan, crispy leeks & white truffle oil	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, seasonal greens & smoked bacon jus	13.95
PAN FRIED SEA BASS FILLET Garden pea, chive & spring onion risotto	13.95
LAMB TAGINE Diced shoulder steak slowly cooked in a rich tomato, fresh chilli, pepper, spring onion & Moroccan cous cous	13.95
SALMON FILLET Buttered baby potatoes, lemon herb sauce & seasonal greens	14.95
CONFIT DUCK LEG Egg noodles, spring onions, mangetout, red peppers & Teriyaki sauce	17.95
8oz SCOTTISH SIRLOIN STEAK Roast vine cherry tomatoes, flat cap mushroom, shallot puree & fries Add 3 King Prawns 3.00	19.95

BURGERS

All served with an onion ring on a toasted brioche bun, with lettuce & tomato with red cabbage coleslaw & fries

8oz METROPOLITAN STEAK BEEF BURGER	10.95
VEGETARIAN BURGER Homemade burger with chickpeas, cumin, spring onion, gram flour, kidney beans, haricot beans & chives with onion jam	10.95
PANKO BREADED CHICKEN BURGER	11.95
EXTRA TOPPINGS	1.00
BACON • CHEESE • BLACK PUDDING HAGGIS • HARISSA	

SALADS

GOATS CHEESE & ROCKET SALAD (v) Beetroot & toasted pumpkin seeds	8.95
CAJUN SPICED CHICKEN Cherry tomatoes, red onion, cucumber, mixed leaves & honey yoghurt dressing	9.95

SIDES

All 2.95

SPICY FRIES • PARMESAN & TRUFFLE FRIES
MIXED LEAF SALAD • CHEESE & BACON FRIES
BUTTERED GREENS • CHEESY MASH
MAC & CHEESE • ONION RINGS
Add Bacon 1.25
Add Crayfish 2.00

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
TERIYAKI CHICKEN WINGS
HONEY GLAZED PORK CHIPOLATA SAUSAGES Wholegrain Arran mustard mayonnaise
ROASTED BELL PEPPER & GARLIC HOUMOUS (v) Toasted pitta bread & herb oil dressed rocket salad
PAN FRIED KING PRAWNS 3.00 supplement with beurre blanc, chilli oil & rocket salad



BEER BATTERED HADDOCK served with skinny fries & garden peas
METROPOLITAN STEAK BEEF BURGER served with fries
ROASTED BUTTERNUT SQUASH & SPINACH CURRY (v) (Vegan) Chickpeas, coconut, spring onion with mini poppadom & steamed rice Add Chicken 2.00 Add King Prawns 3.00

CHICKEN GRAND-MERE Roast chicken breast, creamy mash, sautéed mushrooms, bacon, baby onions, red wine jus & chopped parsley
48 HOUR SLOW COOKED FEATHER BLADE OF BEEF Creamy mash, seasonal greens & smoked bacon jus 2.95 supplement



STILL HUNGRY?
Please ask your server for our dessert menu