

STARTERS

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| 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

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

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| 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 burgers served on a white bun with lettuce & tomato with red cabbage coleslaw & fries

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| 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

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| 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

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| SPICY FRIES • PARMESAN & TRUFFLE FRIES MIXED LEAF SALAD • CHEESE & BACON FRIES BUTTERED GREENS • GARLIC BREAD MAC & CHEESE • ONION RINGS Add Bacon 1.25 Add Crayfish 2.00 |
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EARLY EVENING MENU

Available 5pm – 6.30pm

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| 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

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| 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 |



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| 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