

WHILE YOU WAIT

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

STARTERS

SOUP OF THE DAY 4.25 ROASTED RED BELL PEPPER & GARLIC HOUMOUS (v) 5.95
 Warm crusty roll (v) Toasted pitta bread & herb oil dressed rocket salad

TATTIE SCONE NACHOS 5.50 WHIPPED CHICKEN LIVER PARFAIT 6.50
 topped with mild cheddar & tomato salsa (v) Scottish oaties & pickled homemade vegetables

5.75 topped with bacon & mild cheddar cheese

5.95 topped with haggis & whisky cream

HONEY GLAZED PORK 5.50 TEMPURA CALAMARI 5.95
 CHIPOLATA SAUSAGES Spring onions, red peppers, coriander, lime & chilli dip
 Wholegrain Arran mustard mayonnaise

SOFT GOATS CHEESE (v) 5.75 CRISPY STORNOWAY 5.95
 Toasted pumpkin seeds, beetroot, wholemeal crostini & chive infused oil Red onion, thyme & maple marmalade

TERIYAKI CHICKEN WINGS 4.95

MAINS

SCAMPI & CHIPS 10.95
 Breaded scampi, garden peas & fries

HARISSA SPICED GRILLED CHICKEN BREAST 11.95
 Red onion, soft herb & dried fruit cous cous, honey & yoghurt dressing

ROASTED BUTTERNUT SQUASH & SPINACH CURRY (v) (Vegan) 11.95
 Chickpeas, coconut, spring onion with mini poppadom & steamed rice
 Add Chicken 2.00 Add King Prawns 3.00

RED LENTIL, ROASTED PEPPERS, PLUM TOMATO & KIDNEY BEAN CHILLI CON CARNE 11.95
 Steamed rice (v) (Vegan)

CLASSIC FISH AND CHIPS 11.95
 Haddock fillets in a light beer batter & garden peas

CHICKEN GRAND-MERE 12.95
 Roast chicken breast, creamy mash, sautéed mushrooms, bacon, baby onions, red wine jus & chopped parsley

ROASTED BELL PEPPER RISOTTO (v) 12.95
 Peas, spring onion, garlic, parmesan, crispy leeks & white truffle oil

PULLED WHOLE ROASTED CHICKEN & CHORIZO HOTPOT 12.95
 Garlic, onions, smoked paprika, baby potatoes & garden peas

48 HOUR SLOW COOKED FEATHER BLADE OF BEEF 13.95
 Creamy mash, seasonal greens & smoked bacon jus

SALMON FILLET 14.95
 Buttered baby potatoes, lemon herb sauce & seasonal greens

SALADS

GRILLED HALLOUMI SALAD (v) 7.95
 Rocket, cherry tomatoes, red onion, toasted pine nuts, herb croutons & a balsamic dressing

CLASSIC CAESAR SALAD 8.95
 Cos lettuce, Parmesan shavings, Caesar dressing, croutons & anchovies
 Add Chicken 1.50 Add Crayfish 2.00 Add King Prawns 3.00

SOFT GOATS CHEESE & ROCKET SALAD (v) 8.95
 Beetroot & toasted pumpkin seeds

CAJUN SPICED CHICKEN 9.95
 Cherry tomatoes, red onion, cucumber, mixed leaves & honey yoghurt dressing

SANDWICHES All served with coleslaw and salad. Add fries 1.00

THE CLASSIC CROQUE MONSIEUR 6.95
 Toasted bloomer bread filled with smoked ham, cheddar cheese, wholegrain mustard, topped with a cheese sauce & grilled

BRIE TRIPLE DECKER (v) 6.95
 Warm brie, cranberry jam, rocket leaves on toasted bread

CBLT 6.95
 Chicken, bacon, lettuce, tomato & mayonnaise on a warm ciabatta bun

SIRLOIN STEAK SANDWICH 8.95
 Red onion, wholegrain mustard mayonnaise on a warm ciabatta bun

CRAYFISH COCKTAIL SANDWICH 7.95
 Crayfish, crisp lettuce, marie rose on bloomer bread

BURGERS

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

8oz METROPOLITAN STEAK BEEF BURGER 10.95

VEGETARIAN BURGER 10.95
 Homemade burger with chickpeas, cumin, spring onion, gram flour, kidney beans, haricot beans & chives with onion jam

PANKO BREADED CHICKEN BURGER 11.95

EXTRA TOPPINGS 1.00
 BACON • CHEESE • BLACK PUDDING
 HAGGIS • HARISSA

PLATTERS (Serves 2 people)

MEDITERRANEAN PLATTER 11.95
 Toasted pitta bread, Parma ham, serrano ham, salami, goats cheese, mixed pitted olives, sunblush tomatoes

MEDITERRANEAN VEGETABLE PLATTER 9.95
 Toasted pitta bread, goats cheese, mixed pitted olives, sunblush tomatoes, pickled veg

SIDES

All 2.95

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

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

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
 with beurre blanc, chilli oil & rocket salad
 3.00 supplement

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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