



Menu

Starters

Soup of the day served with homemade bread roll (GF)	£6.95
Creamy garlic mushrooms on toasted bloomer with a parmesan crisp (V, GF)	£7.95
Thai fishcakes in panko breadcrumbs, Asian slaw with a soy and honey chilli sauce	£8.95
Hummus, olives and balsamic oils with warm pitta bread (V, VG, GF)	£7.95
Pigeon breast with black pudding, remoulade and a redcurrant sauce (GF)	£8.95

Mains

Pan-fried salmon with butter bean stew, samphire and crusty bread (GF)	£19.95
Chicken breast stuffed with haggis, spring onion mash, creamed leeks and honey glazed carrots	£17.95
Angel cut haddock with tempura batter, chips and tartar sauce (GF)	£16.95
Aberdeen Angus 7oz steak burger with cheese, fries and coleslaw	£17.95
Chargrilled 8oz ribeye with chips, mushroom and tomato with green peppercorn sauce or diane sauce	£29.95
Roasted butternut squash risotto with wild garlic emulsion (V, VG)	£14.95

Desserts

Apple tarte tatin with caramel sauce and clotted vanilla ice cream (V)	£7.95
Sticky toffee pudding with salted caramel ice cream (GF, V)	£7.95
Plum and almond tart with Chantilly cream (V)	£7.95
Chef's cheesecake of the day	£7.95
Selection of British cheeses with crackers and oatcakes (GF)	£9.50
Selection of ice cream and sorbet available (VG, V)	£2 per scoop

Customer Notice. Please be aware that our food may contain allergens – our cooking oil is produced from genetically modified soya.

If you have any other questions about the ingredients used in your meal, please ask a staff member.