

STARTERS

SOUP OF THE DAY **£5.50**

Chef's choice of the day, ask your server for details, served with toasted homemade bread GFA / V / VGA

HAGGIS BON BONS **£6.50**

Breaded haggis balls served with a cream and whisky sauce.

BRUSCHETTA

Individual **£5.50**, Sharing **£7**

Fresh cherry tomatoes, chopped garlic, basil & olive oil served on toasted homemade bread. GFA / V / VGA

KING SCALLOPS **£10**

Pan-seared fresh King scallops served with black pudding on a thermidor sauce. GFA

KING PRAWN & SMOKED SALMON COCKTAIL **£8**

King Prawns entwined with smoked salmon, seasoned in our own Marie Rose sauce & served on a small mixed salad with our toasted homemade bread. GFA

FRESH MUSSELS **£9.50**

Locally sourced mussels in either a slightly spiced tomato sauce or a light creamy sauce served with toasted homemade bread GFA

MIXED FRIED SEAFOOD

Individual **£9.50**

A mixed basket of beer battered King prawns, haddock chunks and calamari served with a choice of garlic mayo, lightly spiced tomato sauce or Marie Rose Sauce

PASTA

SPAGHETTI CARBONARA **£12.50**

Absolute favourite made with smoked pancetta, a touch of cream and parmesan finished with a fresh egg yolk. GFA

SEAFOOD SPAGHETTI **£15.00**

Mixed Seafood in an ever so slightly spicy tomato sauce. GFA

TAGLIATELLI ASPARAGUS & PROSCIUTTO **£13.50**

Pasta ribbons with fresh asparagus, a touch of cream and Parma ham. GFA / V

VEGETARIAN RISOTTO **£12**

Arborio risotto with spinach, broccoli, peas & courgette. GFA / V

MAC N CHEESE **£12**

Macaroni Pasta in a rich creamy cheese sauce with fries or garlic bread GFA / V upgrade to hand cut chips for **£1.50**

GNOCCHI **£12**

Served with Chef's savoury tomato sauce. V / VE / GFA
Add creamy mozzarella for **£1** V / GFA

Whilst care is taken, the use of shared equipment means we can't guarantee that your food and drink will be entirely free from allergen contact. Please notify your server about all food allergies. All our food is freshly prepared to order so there may be a wait during busy periods.

V | Vegetarian, Ve | Vegan, Vga | Vegan option available,
Gf | Gluten free, Gfa | Gluten free option available



MAINS

FISH 'N' CHIPS £15.50

Haddock fillet in our homemade beer batter served with sweet pea and dill puree and Hand Cut Chips

BAKED SEA BASS £17.50

Baked Sea Bass fillets on a creamy thermidor sauce served with *sautéed new potatoes and a medley of roast Mediterranean vegetables. GFA

DUCK BREAST £17.50

Crispy skin on and over roasted duck breast with a savoury red wine and forest fruit jus, served with *sautéed new potatoes and a medley of roast Mediterranean vegetables. GFA

BRUNTON'S CHICKEN BLAGGIS £15.50

Chicken Breast Supreme with haggis and black pudding stuffing, wrapped in crispy bacon with a traditional whisky sauce & served with *sautéed new potatoes and a medley of roast Mediterranean vegetables.

PORK TENDERLOIN £14.50

Pan seared pork fillet with a creamy mustard or apple & bourbon sauce, served with a medley of roast Mediterranean vegetables and *creamy mash. GFA

POLLO MILANESE £15.50

Breaded chicken breast with a side salad, *fries and homemade chili garlic mayonnaise.

STEAK PIE £15.50

Chunky pieces of beef with rich gravy in puff pastry pie served with a *creamy mash and a medley of roast Mediterranean vegetables or garden peas. GFA

RIBEYE STEAK £24 - FILLET STEAK £26.50

Our prime cut steaks served with hand cut chips or sautéed new potatoes and a medley of roast Mediterranean vegetables GFA

UPGRADE TO SURF AND TURF OPTION OF KING PRAWN THERMIDOR (£8 extra)

BEEF or BREADED CHICKEN BURGER £14.50

Our homemade beef or chicken patty served with cheese, caramelised red onion, tomato salad served on a toasted brioche bun with a side of fries.
Upgrade with a fried egg for £1 extra

*Upgrade to hand-cut chips for £1.50

SIDES

- Homemade beer battered onion rings £2.5
 - Sautéed garlic mushrooms £2.5
 - Sautéed asparagus £3.5
 - Handcut chips £4.5
 - Garlic bread / garlic bread with cheese £3.5
 - French fries £3.5
 - Steak Sauce £2.5
- Peppercorn, Blue Cheese (GF), Diane, Porcini

DESSERTS £6.50

- **CHEF'S HOME-MADE CHOCOLATE & SALTED CARAMEL PUDDING** served with cream or ice cream
- **ETON MESS** pieces of meringue, berries, cream, ice cream and a swirl of berry coulis. GFA / V
- **PROSECCO LEMON SORBET** GFA
- **CHOICE OF HOME-MADE CHEESECAKE** served with one scoop of vanilla ice cream. GFA
NUTELLA
STRAWBERRY
BISCOFF
- **ICE CREAM** GFA / VGA ask your server for flavours available, served with a wafer swirl.
2 scoops **£3.50** | 3 scoops **£5**

