



LUNCH MENU

APPETISERS

Chef's Soup of the Day 6

served with crusty bread & butter

Sweet Chilli Chicken Pakora 7 GF

north indian style chicken fritters with salad and sweet chilli sauce

Crispy Potato Skins 7 GF

served with tomato salsa & garlic mayonnaise

Haggis, Neeps & Tatties 7

traditional combination with a whisky onion sauce

Classic Prawn Cocktail 7.50 GFO

on a bed of salad served with toasted garlic bread

Mixed Green Salad 6 GF

in a vinaigrette dressing

Mushroom Pakora 6 GF

north indian style fritters served with salad and sweet chilli sauce

Kale & Vegetable Fritter 6 GFO

served with sweet garlic relish & soy sauce

Tempura of Tiger Prawn 7.50

4 costal prawns accompanied by a thai soy & ginger relish

SANDWICHES, TOASTIES & GRILLED PANINIS

freshly made and served on soft white, wholemeal or italian panini bread with mayo spread, chips, coleslaw & green leaf salad

Cheese & Either:

with either:

tomato, pickle, onion, ham

sandwich 12 - toasted sandwich 13 - grilled panini 14

Chicken Fillet BLT

sandwich 13 - toasted sandwich 14 - grilled panini 15

Coronation Chicken

sandwich 13 - toasted sandwich 14 - grilled panini 15

HOMEMADE BURGERS

on toasted brioche bun with chips, onion rings, coleslaw, green salad

Classic Cheeseburger 16 GFO

with mayo, salad leaves, tomato, red onion & relish on the side

Grilled Chicken & Bacon Burger 16 GFO

with mayo, salad leaves, tomato, red onion & relish on the side

Blue Cheese & Bacon Burger 16 GFO

with mayo, salad leaves, tomato, red onion & relish on the side

Beetroot & Vegetable Burger 16 GFO

with mayo, salad leaves, tomato, red onion & relish on the side

MAIN COURSES

Flaked Salmon Salad 15 GF

flaked salmon, green leaves, potatoes in a olive tapenade dressing

Classic Pasta Carbonara 12

penne in bacon & mushroom white wine cream sauce garnished with parmesan cheese with rustic garlic bread

Haggis, Neeps & Tatties 14

a traditional combination with a whisky onion sauce

Thai Green Curry 12 GF

chicken or vegetable, served with a timbale of rice & a popadum hat

Chicken Balmoral 14

chicken breast stuffed with haggis, in a creamy whisky onion sauce, served with herbed butter mash & vegetables

Beef Steak Pie 16

cooked in a rich gravy topped with puff pastry lid, served with chips & peas

Glenmorangie Chicken 15 GF

served with malt whisky & onion sauce with a timbale of rice

Chicken & Mushroom Pie 15

in white wine sauce, topped with puff pastry, served with chips & peas

Beef Steak Stroganoff 16

mushrooms, peppers, onions in mustard cream sauce in tossed pasta

North Sea Haddock & Chips 16

in guinness batter, with chunky chips, peas & fresh lemon

Charred Ribeye Steak 25

served with onion rings, mushrooms, roast cherry tomatoes & chips
peppercorn sauce £3 mushroom & onion sauce £3

Salmon Fillet 18 GF

on a bed of creamy asparagus mash with chive butter sauce

P U D D I N G S

Famous Sticky Toffee Pudding 8

with lashings of hot treacle sauce & vanilla ice cream

Crème Brulée 8

served with a caramelised top and our own shortbread

Hot Banana Fritter Surprise 8

with vanilla ice cream, coconut flakes & butterscotch sauce

Baba au Rhum Cake 8

infused in a dark rum syrup served warm with vanilla ice cream

Ice Cream Explosion 8

trio of ice cream with bananas, raspberry & chocolate sauces

Fresh Fruit with Home-Whipped Cream 8

finished with a raspberry coulis

SIDE ORDERS £3

Garlic Bread

Mixed Green Salad GF

Chunky Chips

Onion Rings

Sautéed Garden Veg GF



VEGAN & VEGETARIAN LUNCH MENU

APPETISERS

Chef's Soup of the Day 6 **VEO**
served with crusty bread & butter

Crispy Potato Skins 7 **VEO GF**
served with tomato salsa & garlic mayonnaise

Sweet Chilli Mushroom Pakora 7 **VE GF**
north indian style fritters served with salad and sweet chilli sauce

Mixed Green Salad 6 **VE**
in a vinaigrette dressing

MAIN COURSES

Thai Green Vegetable Curry 14 **VE GF**
served with a timbale of rice & popadom hat

Vegetable & Asparagus Pie 14 **VEO**
in a creamy tomato sauce, topped with a puff pastry lid, with chips & peas

Herbed Vegetable Tempura Salad 14 **VE GFO**
with soy & ginger dipping sauce on trio leaf salad with peppers, tomatoes, cucumber, celery & carrot in oil and vinegar dressing

Broccoli & Vegetable Stroganoff 16 **VEO GFO**
mushrooms, peppers, onions in mustard cream sauce in tossed pasta

Kale & Vegetable Fritters 16 **VEO**
with vegetables in a tomato cream sauce with a timbale of rice

SIDE ORDERS

Chunky Chips 3

Vegetarian Onion Rings 3

Mixed Green Salad 3 **GF**

Sautéed Garden Vegetables 3 **GF**

Garlic Bread with Butter / Vegan Butter 3

Timbale of Rice 3 **GF**

ALLERGENS & ADVICE

Dishes are prepared in our kitchens where all types of ingredients are used. 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. While carefully prepared on site, some fish may contain bones.

VE Vegan **VEO** Vegan Option **GF** Gluten Free **GFO** Gluten Free Option Available
GF Gluten Free **GFO** Gluten Free Option Available

SANDWICHES, TOASTIES & GRILLED PANINIS

freshly made and served on soft white, wholemeal or italian panini bread with chips, coleslaw & green leaf salad **VEO GFO**

Cheddar or Vegan Cheese

with either:

tomato, pickle, onion, cucumber

sandwich 12 - toasted sandwich 13 - grilled panini 14

HOMEMADE VEGAN & VEGGIE BURGERS

Beetroot & Vegetable Burger 16 **VEO**

on toasted brioche bun with mayo, salad leaves, tomato, red onion & relish on the side, served with chips, onion rings, coleslaw, green salad

add for no extra cost:

cheddar cheese, vegan cheese, blue cheese, fried mushrooms, fried onions

PUDDINGS

Hot Banana Fritter Surprise 10 **VEO**

with vanilla ice cream, coconut flakes & butterscotch sauce

Fresh Fruit Salad & Whipped Cream 10 **VEO**

finished with a raspberry coulis

