

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:

Tomato Pickle Onion Ham
sandwich £10 toasted sandwich £11 grilled panini £12

Chicken Fillet BLT

sandwich £11 toasted sandwich £12 grilled panini £13

Coronation Chicken

sandwich £11 toasted sandwich £12 grilled panini £13

ANY STARTER OR PUDDING £7*

*YOU MAY ORDER ANY STARTER OR PUDDING FROM THE FROM THE LIST AT £7

NOTE THAT SUPPLEMENTS APPLY TO SOME DISHES

SIDE ORDERS £3

Garlic Bread Mixed Green Salad **GF** Chunky Chips
Sautéed Garden Veg **GF** Onion Rings

HOMEMADE · BURGERS ·

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

Classic Cheeseburger £14.50 **GFO**

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

Grilled Chicken & Bacon Burger £14.50 **GFO**

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

Blue Cheese & Bacon Burger £14.50 **GFO**

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

Beetroot & Vegetable Burger £14.50 **GFO**

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

FIXED PRICE LUNCH MENU

ONE COURSE £9

these prices apply when ordering your main course from the GREEN section below - note: supplements apply to some dishes

Flaked Salmon Salad **GF** 99p Supplement
flaked samon, green leaves, potatoes in a olive tapenade dressing

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

Haggis, Neeps & Tatties 99p Supplement
a traditional combination with a whisky onion sauce

Thai Green Curry **GF**
chicken or vegetable, served with a timbale of rice & a popadum hat

ONE COURSE £12

these prices apply when ordering your main course from the BLUE section below - note: supplements apply to some dishes

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

Beef Steak Pie 99p Supplement
cooked in a rich gravy topped with puff pastry lid, served with chips & peas

Glenmorangie Chicken **GF**
served with malt whisky & onion sauce with a timbale of rice

Chicken & Mushroom Pie
in a white wine sauce, topped with puff pastry, served with chips & peas

ONE COURSE £15

these prices apply when ordering your main course from the PURPLE section below - note: supplements apply to some dishes

Beef Steak Stroganoff
mushrooms, peppers, onions in mustard cream sauce in tossed pasta

North Sea Haddock & Chips
in guinness batter, with chunky chips, peas & fresh lemon

Charred Ribeye Steak £4.99 Supplement
served with onion rings, mushrooms, roast cherry tomatoes & chips peppercorn sauce £3 mushroom & onion sauce £3

Salmon Fillet **GF**
on a bed of creamy asparagus mash with chive butter sauce

ADD STARTER FOR £4 with Fixed Price Menu

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

Sweet Chilli Chicken Pakora 99p Supplement **GF**
north indian style chicken fritters with salad and sweet chilli sauce

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

Haggis, Neeps & Tatties
traditional combination with a whisky onion sauce

Classic Prawn Cocktail £1.75 Supplement **GFO**
on a bed of salad served with toasted garlic bread

Mixed Green Salad **GF**
in a vinaigrette dressing

Mushroom Pakora **GF**
north indian style fritters served with salad and sweet chilli sauce

Kale & Vegetable Fritter **GFO**
served with sweet garlic relish & soy sauce

Tempura of Tiger Prawn £1.75 Supplement
4 costal prawns accompanied by a thai soy & ginger relish

ADD PUDDING FOR £5 with Fixed Price Menu

Famous Sticky Toffee Pudding 99p Supplement
with lashings of hot treacle sauce & vanilla ice cream

Crème Brûlée
served with a caramelised top and our own shortbread

Hot Banana Fritter Surprise
with vanilla ice cream, coconut flakes & butterscotch sauce

Baba au Rhum Cake
infused in a dark rum syrup served warm with vanilla ice cream

Ice Cream Explosion
trio of ice cream with bananas, raspberry & chocolate sauces

Fresh Fruit with Home-Whipped Cream
finished with a raspberry coulis

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.

GF Gluten Free **GFO** Gluten Free Option Available



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L u n c h
M e n u