



LUNCH MENUS

VEGAN & VEGETARIAN MENU

APPETISERS

Chef's Soup of the Day 7.50 VEO

served with crusty bread & butter

Crispy Potato Skins 8 VEO GF

served with tomato salsa & garlic mayonnaise

Sweet Chilli Mushroom Pakora 8.50 VE GF

north indian style fritters served with salad and sweet chilli sauce

Mixed Green Salad 7.50 VE

in a vinaigrette dressing

MAIN COURSES

Thai Green Vegetable Curry 16 VE GF

served with a timbale of rice & popadom hat

Vegetable & Asparagus Pie 16 VEO

in a creamy tomato sauce, topped with a puff pastry lid, with chips & peas

Herbed Vegetable Tempura Salad 16 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 18 VEO GFO

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

Kale & Vegetable Fritters 18 VEO

with vegetables in a tomato cream sauce with a timbale of rice

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 14 - toasted sandwich 15 - grilled panini 16

HOMEMADE VEGAN & VEGGIE BURGERS

Beetroot & Vegetable Burger 18 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

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

P U D D I N G S

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

Vegan Ice Cream / Sorbet 10 VEO

a light, refreshing, dairy-free frozen dessert made with fresh fruit. ask your server for today's selection.

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

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APPETISERS

Chef's Soup of the Day 7.50

served with crusty bread & butter

Sweet Chilli Chicken Pakora 9 GF

north indian style chicken fritters with salad and sweet chilli sauce

Crispy Potato Skins 8 GF

served with tomato salsa & garlic mayonnaise

Haggis, Neeps & Tatties 8.50

traditional combination with a whisky onion sauce

Classic Prawn Cocktail 10 GFO

on a bed of salad served with toasted garlic bread

Mixed Green Salad 7.50 GF

in a vinaigrette dressing

Mushroom Pakora 8.50 GF

north indian style fritters served with salad and sweet chilli sauce

Kale & Vegetable Fritter 8.50 GFO

served with sweet garlic relish & soy sauce

Tempura of Tiger Prawn 10

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 14 - toasted sandwich 15 - grilled panini 16

Chicken Fillet BLT

sandwich 14 - toasted sandwich 15 - grilled panini 16

Coronation Chicken

sandwich 14 - toasted sandwich 15 - grilled panini 16

MAIN COURSES

Flaked Salmon Salad 17 GF

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

Classic Pasta Carbonara 14

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

Haggis, Neeps & Tatties 16

a traditional combination with a whisky onion sauce

Thai Green Curry 14 GF

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

Chicken Balmoral 16

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

Beef Steak Pie 18

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

Glenmorangie Chicken 17 GF

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

Chicken & Mushroom Pie 17

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

Beef Steak Stroganoff 18

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

North Sea Haddock & Chips 18

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

Charred Ribeye Steak 27

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

Salmon Fillet 20 GF

on a bed of creamy asparagus mash with chive butter sauce

HOMEMADE BURGERS

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

Classic Cheeseburger 18 GFO

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

Grilled Chicken & Bacon Burger 18 GFO

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

Blue Cheese & Bacon Burger 18 GFO

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

Beetroot & Vegetable Burger 18 GFO

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

SIDE ORDERS £3

Garlic Bread

Mixed Green Salad GF

Chunky Chips

Onion Rings

Sautéed Garden Veg GF

P U D D I N G S

Famous Sticky Toffee Pudding 10

with lashings of hot treacle sauce & vanilla ice cream

Crème Brulée 10

served with a caramelised top and our own shortbread

Hot Banana Fritter Surprise 10

with vanilla ice cream, coconut flakes & butterscotch sauce

Baba au Rhum Cake 10

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

Ice Cream Explosion 10

trio of ice cream with bananas, raspberry & chocolate sauces

Fresh Fruit with Home-Whipped Cream 10

finished with a raspberry coulis