

Brunch and Lunch

Brunch

Bruschetta

Thick cut slice of toasted sourdough topped with chunky guacamole and smoked salt and chilli baked pumpkin seeds **6.5**

Add 2 eggs **2.5**, 3 rashers of smoked bacon **2.5**, smoked salmon **4**, cherry tomato arrabbiata **VV 2.5** duo of spiced haggis and black pudding **2.5** double veggie haggis **VV 2.5**

Small Plates

Soup of the day with freshly baked bread **VV 4.5**

Crumbled goats cheese and sun blushed tomato salad with crunchy croutons and sticky balsamic **V 5.5**

Garlic mushroom arancini with spiced tomato and parmesan **V 6**

Buffalo chicken or cauliflower bites **VV** with ranch dressing, pickled chillies and spring onions **7**

Smoked salmon and prawns Marie Rose with pickled red onions, lemon and gem hearts **8**

Caesar style salad crispy gem lettuce, Caesar dressing, parmesan and garlic and herb crumb **V 6**

Add chicken **3**

Add Toulouse **2.5**

Large Plates

Beer battered haddock with fries, lemon, house salad and tartare sauce **13**

Steak frites 8oz flat iron steak with fries and pepper sauce **15**

Coconut crumbed chicken medallions with mild curry cream sauce, sticky rice, coriander, chilli, peppers and onion **12**

Soft shell tacos with smoky beef chilli (can be served veggie), sour cream, smashed avo, fresh Pico de Gallo salsa, shredded lettuce and cheese **12**

Baked mac n cheese topped with garlic and herb toasted bread flakes served with fries **V 10**

Add buffalo chicken **3**

Add chilli beef **3.5**

Add haggis and smoked bacon **2**

Gourmet sausage and mash. grilled Toulouse sausage on buttery mash with a rich red wine onion gravy **12.5**

Cajun spiced chicken penne pasta in a tomato, coriander and parmesan cream **11**

The Grill

Tattie scone, smoked bacon, black pudding, haggis, grilled tomato, 4oz flat iron steak, free range egg of your choice – poached, fried or scrambled **13.5**

Eggs in Purgatory

3 poached eggs in a spiced arrabbiata sauce with fresh chilli, spring onion and toasted sourdough **V 8.5**

Why not add some fries **3**

Open Sandwiches

Thick cut freshly baked artisan bread with your choice of topping, served with house salad and slaw

Prawns and smoked salmon with a Marie Rose sauce **7.5**

Spiced chicken in a curry, lime and sweet chilli crème fraiche **6.5**

Sliced ham, relish and smoked cheddar **5.5**

Vegan cheese savoury with sun blushed tomato and basil **VV 5.5**

Add soup **VV 2.5**

Burgers

All served in a lightly toasted brioche bun with house burger sauce, sliced tomato, crisp lettuce and fries

Double cheese smashed beef pate burger **11**

Southern fried chicken and smoked bacon club burger **10**

Sweet chilli glazed haloumi burger **V 9**

Fish butty burger with crisp crumbed haddock **11**

Sides

Seasoned fries **VV 3**

Cajun fries **VV 3.25**

Chilli and parmesan fries **V 4**

Battered onion rings **4**

House slaw **V 3**

House salad **VV 3**

Melts

Thick sliced grilled cheese sandwich on white or brown

Stuffed with your choice of filling

Double cheddar mac n cheese **V 7**

Seared flat iron steak and onion **9**

Smoky beef chilli (can be served veggie) and jalapeños **8**

Spicy chicken and curry cream **7**