

DINNER MENU

TO BEGIN

SOUP OF THE DAY (GF*) <i>With a crusty roll</i>	£4.50
SEASONAL SUMMER MELON (GF) (Vegan) <i>With mango syrup and raspberry coulis</i>	£6.00
VEGETABLE PAKORA WITH CHILLI DIP (V)	£6.50
HALLOUMI FRIES (GF*) (V) <i>Rocket, chilli flakes and rose harissa mayo</i>	£6.50
CREAMY GARLIC MUSHROOMS (V) <i>Warm, creamy mushrooms served on toasted brioche</i>	£6.50
CHICKEN LIVER PATE (GF*) <i>Red onion chutney & Brioche</i>	£6.50
SOUTHERN FRIED CHICKEN STRIPS <i>With smoky BBQ dipping sauce</i>	£6.50
HOT & SPICY CHICKEN WINGS (GF) <i>Crisp salad and chilli, garlic dip</i>	£6.50
MINI GREEK SALAD (V) <i>Feta cheese, tomato, and olives</i>	£6.50
HAGGIS & BLACK PUDDING BONS BONS <i>On Arran mustard mayo & sweet applesauce with dressed watercress salad</i>	£6.50
PRAWN COCKTAIL (GF*) <i>Marie rose sauce with crisp lettuce and brown bread</i>	£7.50

SHARING STARTERS

THE GRAZING BOARD (V) <i>Marinated feta cheese, roasted vegetables, carrot sticks, hummus, toasted baguette, olives, olive oil, balsamic vinegar, mini pickled onions</i>	£10.00
COMBO CHICKEN AND HAGGIS <i>Chicken strips, haggis bon bons, pate & oatcakes, hot and spicy chicken wings with selection of dips</i>	£17.50

GF - GLUTEN FREE

GF* - CAN BE GLUTEN FREE ON REQUEST

V – VEGETARIAN

CHICKEN MAIN COURSES

CHICKEN & HONEY ROAST HAM SALAD (GF) <i>Chicken breast & honey roast ham served with salad and fries</i>	£12.50
CHICKEN BUTTER CURRY <i>Chicken breast with a mild spiced tomato and butter curry sauce with rice and naan bread</i>	£13.50
CAJUN CHICKEN BURGER <i>In a brioche bun with shredded lettuce and Piri mayonnaise, served with fries Add Bacon or Onion Rings</i>	£12.50 £1 each
CHICKEN SIZZLING FAJITAS <i>Tortilla wraps, salsa, sour cream, grated cheese & jalapenos</i>	£17.00
PEPPERCORN CHICKEN <i>Chicken breast with peppercorn sauce, with creamy mash or chips</i>	£13.50
CHICKEN STROGANOFF <i>Strips of chicken cooked in a stroganoff sauce set on a bed of boiled rice</i>	£13.50
PENNE ARRIBIATA WITH CHICKEN (GF*) <i>Penne pasta in a tomato, basil, and chilli sauce, topped with chargrilled chicken strips, served with garlic bread</i>	£14.50
CHICKEN & BACON CAESAR SALAD (GF*) (V)	£14.00

MEAT MAIN COURSES

PORK LOIN WITH APRICOT (GF) <i>Baby potatoes, apple gravy and seasonal vegetables</i>	£13.50
TRADITIONAL BEEF STEAK PIE <i>With vegetables and your choice of fries or creamy mash</i>	£13.50
8OZ STEAK BURGER <i>In a brioche bun with Monterey jack cheese and iceberg lettuce, with relish and sliced tomato, served with fries Add Bacon, Haggis, Onion Rings, Beef Chilli or Macaroni</i>	£12.50 £1 each
10oz SIRLOIN (GF*) <i>Chargrilled to your liking, with hand cut wedges, grilled mushrooms, vine tomato and your choice of Peppercorn; Dianne; Blue Cheese sauce</i>	£28.50

SIDE ORDERS

FRIES (V)	£2.50	SALT & CHILLI FRIES	£2.50
HOUSE SALAD (V)	£3.00	CIABATTA BRUSHETTA (GF*)	£3.00
ONION RINGS (GF) (V)	£3.00	GARLIC BREAD (GF*) (V)	£3.00
SWEET POTATO FRIES (V)	£3.00	GARLIC BREAD W CHEESE (GF*)	£3.00

FISH

PAN FRIED SEA BASS (GF) <i>Crushed new potatoes, spring greens, onions, cherry tomatoes and herb oil</i>	£13.75
TRADITIONAL FISH & CHIPS (GF*) <i>Scottish landed Haddock with chips and garden peas</i>	£14.00
SCAMPI & CHIPS	£14.00
SEAFOOD LINGUNI <i>Selection of salmon, haddock and shellfish with garlic, chilli and white wine</i>	£14.50

MEAT-FREE MAIN COURSES

VEGAN NON-CHILLI NACHOS <i>Fried tortilla chips topped with Chilli non-Carne and vegan cheese</i>	£10.00
MACARONI CHEESE (GF*) (V) <i>Side salad & garlic bread</i>	£12.50
VEGETARIAN SIZZLING FAJITAS <i>Tortilla wraps, salsa, sour cream, grated cheese & jalapenos</i>	£12.50
VEGAN SIZZLING FAJITAS <i>Tortilla wraps, salsa, vegan cheese & jalapenos</i>	£12.50
CHILLI NON-CARNE (GF) <i>Boiled rice</i>	£12.00
VEGAN BURGER <i>Served on a vegan brioche bun with Piri non-mayo and fries</i>	£11.50
PENNE ARRIBIATA (Vegan) (GF*) <i>Penne pasta in a tomato, basil, and chilli sauce, served with garlic bread</i>	£12.00

DESSERTS

BELGIAN WAFFLES <i>Fresh banana slices, butterscotch sauce, vanilla ice cream</i>	£6.50
CHOCOLATE AND ORANGE CAKE (GF) (Vegan)	£6.50
CHEESECAKE OF THE DAY <i>Chantilly cream</i>	£6.50
BROWNIE SUNDAE (GF) <i>Vanilla & chocolate</i>	£6.50
SELECTION OF ICE CREAM (GF) <i>Please ask your server for today's selection</i>	£6.00
STICKY TOFFEE PUDDING <i>With butterscotch sauce</i>	£6.50
LARGE FRESH CREAM MERINGUE (GF) <i>Raspberry, strawberry, or butterscotch sauce</i>	£6.25

FOOD ALLERGIES: If you have a food allergy, please advise a member of staff before ordering so that we can advise you if your choice of dish includes any of the 14 following ingredients: Celery, Cereals, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame Seed, Soya, and Sulphur Dioxide

DRINKS

WHITE WINE

Oliver & Greg's Pinot Grigio <small>(South Africa)</small>	£3.30	£4.50	£6.10	£17.00
<i>Packed full of flavours of grapefruit and lemons with a delicate finish</i>				

Tierra Alta Sauvignon Blanc <small>(Chile)</small>	£3.60	£4.25	£6.75	£19.50
<i>Bursting with exotic tropical fruit flavours, yet retains freshness through its natural racy acidity</i>				

Percheron Chenin Blanc <small>(South Africa)</small>				£23.00
<i>Vibrant and aromatic with delicious subtle perfumed aromas, great with fish</i>				

Piemonte Unoaked Chardonnay <small>(Italy)</small>				£25.00
<i>Crisp fresh citrus fruit, hint of green apple, minerality in the background, lemony finish, fresh acidity</i>				

Domine de Castelnau Picpoul de Pinet <small>(France)</small>				£27.50
<i>4 Refreshing citrus notes and crisp structure with some minerality, great with tropical fruits and seafood</i>				

RED WINE

Oliver & Greg's Shiraz <small>(Australia)</small>	£3.30	£4.50	£6.10	£17.00
<i>Ripe fruit flavours of blackberries to create a big and bold wine with a hint of oak</i>				

Tierra Alta Merlot <small>(Chile)</small>	£3.60	£4.25	£6.75	£19.50
<i>A deeply coloured and juicy Merlot with rich plum flavours. Brilliant on its own also great with red meat</i>				

Cuvee Jean Paul Grenache and Syrah <small>(France)</small>				£25.00
<i>Delicious, uncomplicated medium-bodied, fruity, and very drinkable red, great with food</i>				

Camino de Real Rioja Crianza 2017 <small>(Spain)</small>				£27.00
<i>A blend of Garnacha, Tempranillo and Viura. The perfect balance of fruit, vanilla, and a little spice</i>				

Molinillo Malbec <small>(Argentina)</small>				£28.00
<i>Freshly picked black berry fruits and expressive violet notes. Ripe berry fruits are abundant, whilst gentle spice</i>				

ROSE WINE

Burlesque White Zinfandel <small>(USA)</small>	£3.40	£4.40	£5.95	£18.00
<i>Medium sweet pink with an explosion of raspberries and strawberries, best served super chilled</i>				

CHAMPAGNE & SPARKLING

Lunetta Prosecco Bottle for One <small>(Italy)</small>			200ml	Bottle	£7.00
<i>A deliciously light and fruity Prosecco with hints of apple and peach, a fresh, softly sparkling palate</i>					

Mirabello Prosecco <small>(Italy)</small>					£22.00
<i>Delicate and lively on the palate with ripe, grapey fruit, zesty acidity and a clean, refreshing finish</i>					

Clos de Chapelle Champagne Brut <small>(France)</small>					£45.00
<i>Our House Champagne. Simple structure, citrus fruits, good acidity</i>					

Veuve Clicquot Yellow Label <small>(France)</small>					£75.00
<i>The signature champagne of the House. it offers a perfect balance of structure & finesse.</i>					

COCKTAILS

Espresso Martini <i>Draught cocktail with Smirnoff Vodka</i>	Individual	1.5l Jug	£5.00	
Passion Fruit Martini <i>Draught cocktail with Smirnoff Vodka</i>			£5.00	
Pink Gin Martini <i>Draught cocktail with Gordon's Pink Gin</i>			£5.00	
French Martini <i>Chambord, Vodka and Pineapple juice</i>			£6.50	
Purple Rain <i>Cherry Sourz, Bluebols, Lemonade and Lemon squeeze</i>			£6.50	£15.00
A Perfect Storm <i>Kracken Black Spiced Rum, Ginger Beer and Lime</i>			£6.50	£15.00

APERITIF'S & LIQUEURS

Archers Peach Schnapps	50ml	£3.05
Bailey's Irish Cream		£3.05
Cockburn's Port		£2.65
Croft Original		£2.65
Harveys Bristol Cream		£2.65
Martini		£2.65
Glayva		£3.05
Drambuie		£3.05
Disaronno		£3.05
Tia Maria		£3.05

BRANDY & COGNAC

Martell VS	25ml	£2.80
Remy Martin VSOP		£4.50
Henessey Original XO		£7.00

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Gordons Gin	25ml	£2.80	
Gordons Pink Gin		£2.80	
Bombay Sapphire		£3.20	
Tanqueray		£3.20	
Tanqueray Saville		£3.20	
Caorunn Raspberry Gin		£3.20	Scotland
Hendricks Gin		£3.20	Scotland
Edinburgh Gin Rhubarb & Ginger		£3.20	Scotland
Edinburgh Gin Bramble & Honey		£3.20	Scotland

RUM

Bacardi	25ml	£2.80
Captain Morgan Spiced		£2.80
OVD 70cl		£2.80
Kraken Black Spiced Rum		£3.20
Dead Man's Fingers Coconut Rum		£3.20

VODKA

Smirnoff Red Label	25ml	£2.80
Grey Goose		£3.20

WHISKY (blended)

Famous Grouse	25ml	£2.80
Haig Clubman		£3.20
Jameson Irish		£3.20
Jack Daniels Bourbon		£3.20

WHISKY (malt)

Glenmorangie 10 year old	25ml	£3.90	Highland
Dalwhinnie 15 year old		£4.20	Highland
Jura 10 year old		£3.90	Island
Talisker 10 year old		£3.90	Island
Lagavulian 16 year old		£4.40	Island
Laphroig 10 year old		£4.20	Island
Glenkinchie 12 year old		£3.90	Lowland
Glenfiddich 12 year old		£3.90	Speyside
Macallan Double Cask Gold		£3.90	Speyside

HOUSE SPIRIT & MIXER £3.40

- Smirnoff Vodka
- Gordons Gin
- Gordons Pink Gin
- Bacardi White Rum
- Captain Morgan Spiced Rum
- OVD Demerara Rum
- Martell VS
- Famous Grouse Whisky

Dash of Coca Cola, Diet Coke, Lemonade, Schweppes Tonic

HOUSE SPIRIT & DOUBLE DASH £4.00

PREMIUM SPIRIT & MIXER £3.80

- Any Premium Gin
- Grey Goose Vodka
- Haig Clubman, Jack Daniels Bourbon
- Jameson Irish Whiskey
- Kraken Spiced Rum
- Dead Man's Fingers Coconut Rum

Dash of Coca Cola, Diet Coke, Lemonade or Schweppes Tonic

PREMIUM SPIRIT & DOUBLE DASH £4.40

DRAUGHT PINTS

	½	Pint
Carling Lager	£2.05	£4.10
Tennent's Lager	£2.05	£4.10
Staropramen Lager	£2.25	£4.50
Aspall Cider	£2.05	£4.10
Carling Dark Fruit Cider	£2.05	£4.10
Belhaven Best	£2.05	£4.10
Guinness	£2.25	£4.50

BOTTLES

Peroni Lager 330ml	£3.90
Corona Lager 330ml	£3.90
Budweiser Lager 330ml	£3.90
Blue or Irn Bru WKD 275ml	£3.90
Smirnoff Ice 330ml	£3.90
Rekorderkig Fruit Cider 500ml	£4.30

SOFT DRINKS

Pint of Draught <i>(Coke, Diet Coke or Lemonade)</i>	£3.10
½ Pint of Draught <i>(Coke, Diet Coke or Lemonade)</i>	£1.90
Fresh Orange and Lemonade ½ Pint	£2.05
Fresh Orange and Lemonade Pint	£3.30
Glass of Fruit Juice (Orange, Apple, Cranberry)	£2.00
J20	£2.30
Appletizer	£2.40
Red Bull (can)	£2.85
Fruit Shoot	£1.25

NON-ALCOHOLIC BEERS & CIDER

Becks Blue Non-Alcoholic Lager 275ml	£3.00
Tennent's Zero Non-Alcoholic Lager 330ml	£3.30