



Sharing Platters

CHEESE & VEGETABLE

Chargrilled courgette, roast pepper, spiced aubergine puree, pea and goat's cheese frittata, humous, halloumi, feta cheese, crostini and olives. £22.00

MEAT

Haggis balls, smoked duck, venison salami, chorizo, bresaola, game terrine, herbed olives, pickles, chutney, crostini. £24.00

FISH

Tempura prawns, calamari, salmon pâté, smoked haddock croquettes, pickled sea bass, garlic mayonnaise, Asian Dressing, crostini and olives. £24.00



Starters

BREAD & OLIVES

Sourdough, olives, olive oil & balsamic. £4.00

SOUP OF THE DAY

Chef's choice of soup served with crusty bread and butter. £5.00

SAFFRON CURED SEA BASS

Cured sea bass with saffron served with pickled vegetables, sourdough crostini & frizzy lettuce. £7.50

PRESSED GAME TERRINE

A mix of game pressed & wrapped in Serrano ham with toasted rye & plum & pear chutney. £7.00

VEGETABLE GRÂTIN

Creamed leeks and mushrooms served piping hot with a horseradish crumb. £6.50

SMOKED HADDOCK CROQUETTES

Hand made Scottish smoked haddock croquettes with baby gem lettuce and Lemon & Dill mayonnaise. £7.50

POTTED PORK BELLY

Pork belly pâté style with a tomato & feta scone and tarragon jelly. £7.50

Next Chapter

Mains

CHARGRILLED CHICKEN

Chicken breast marinated in spices with herb tabbouleh, raita, flat bread & yoghurt. £15.50

GRILLED COD

Grilled cod fillet with bubble & squeak and brown shrimp butter sauce. £15.50

LOCH DURRA TROUT

11oz trout darne cut marinated in garlic & cumin with red peppers & watercress pickled shallot salad. £16.50

CRISPY PARMESAN GNOCCHI

Pan fried potato & parmesan gnocchi with goat's cheese cream, roasted beetroot & walnut pesto. £13.50

HADDOCK & CHIPS

The classic beer battered haddock with beef dripping chips and mushy peas. £14.00

SIRLOIN STEAK

300g 35 day dry aged Short Horn Border's Beef sirloin steak served with hand cut chips. £29.00

VENISON HAUNCH STEAK

Scottish venison haunch steak served with a juniper and garlic rub and herb mashed potato. £19.50

Sauces

- £2.50 -

PEPPERCORN

RED WINE JUS & BLUE CHEESE

Pies

VEGAN

Braised seasonal vegetables, puy lentils, walnuts and a spelt crumb topping. £12.00

CHICKEN & CHORIZO

Chicken, chorizo, butter beans, roasted red peppers & red onion topped with puff pastry. £14.00

GAME

Seasonal game, roasted celeriac, onion & herb gravy topped with puff pastry. £14.00

FISH

Haddock, cod, king prawns, lemon sole, fennel & white wine sauce topped with mashed potato. £13.25

Salads

PANCETTA & DUCK EGG

Scotch duck eggs, pancetta crisps, garlic & pork croutons, salad cream dressing. £14.00

SMOKED DUCK

Smoked duck, baby spinach, pecan nuts, spiced pickled pear, raspberry & poppyseed dressing. £14.00

CAESAR SALAD

Baby gem lettuce, anchovies, parmesan shavings, caesar dressing. £9.00

Add chargrilled chicken £5

Add fresh prawns £5

VEGAN SUPERFOOD SALAD

Tabbouleh, roasted onions, chargrilled courgette, grilled tenderstem broccoli, quinoa, toasted pumpkin seeds and lemon dressing. £12.00

Sides *All £3.50*

HAND CUT CHIPS

CREAMED CABBAGE & BACON

BEEF DRIPPING CHIPS

ROCKET & PARMESAN SALAD

HERITAGE BABY CARROTS

SAUTÉED VEGETABLES

CREAMED MASH POTATO

MIXED SALAD



Bar Nibbles

- £4 -

HAGGIS BALLS

Haggis balls coated with bread crumbs & fried.

TEMPURA KING PRAWN

King prawns with tomato & chilli jam.

FRITTATA

Pea, goat's cheese and pea shoot frittata.

PIG CHEEKS

Pig cheeks with homemade brown sauce.

LAMB KEBABS

Lamb kofta skewers with mint yoghurt.

BREAD & OLIVES

Sourdough, olives, olive oil & balsamic.

Nuts

- £4 -

**KATJANG PEANUTS
CHILLI AND LIME CASHEWS
SMOKED ALMONDS
SPICY RICE CRACKERS**



Sharing Platters

CHEESE BOARD £6/£10

A trio of cheeses with oatcakes & plum chutney.

(add a glass of port for £2.50)

CHEESE & VEGETABLE £22

Chargrilled courgette, roast pepper, spiced aubergine puree, pea and goats cheese frittata, humous, halloumi, feta cheese, crostini and olives.

MEAT £24

Haggis balls, smoked duck, venison salami, chorizo, bresaola, game terrine, herbed olives, pickles, chutney, crostini.

FISH £24

Tempura prawns, calamari, salmon pâté, smoked haddock croquettes, pickled sea bass, garlic mayo, Asian Dressing, crostini and olives.

Sides

- £3.50 -

**BEEF DRIPPING CHIPS
HAND CUT CHIPS**



Sweet Treats

MARMALADE PUDDING

Steamed marmalade pudding with creme anglaise. £6.00

RICE PUDDING

Classic warm rice pudding with plum and cinnamon twists. £6.00

HAZELNUT TORTE

Hazelnut cake with whipped chocolate cream. £6.00

UPSIDE DOWN APPLE PIE

Apple pie served with vanilla ice cream. £6.00

TRIO OF ICE CREAM/SORBET

Choose from strawberry, chocolate or vanilla ice cream and/or raspberry, mango or champagne sorbet. £4.00

CHEESE PLATTER

A trio of cheese with oatcakes, grapes, celery and plum chutney. £9.00

Add a glass of port for £2.50



Hot Drinks

ESPRESSO	£2.00
DOUBLE ESPRESSO	£2.50
AMERICANO	£2.50
MACCHIATO	£2.50
LATTE	£2.95
CAPPUCCINO	£2.95
FLAT WHITE	£2.50
HOT CHOCOLATE	£2.50
MOCHA	£2.95
TEAS	£2.50

*Breakfast, Earl Grey, Blueberry,
Peppermint, Camomile,
Vanilla Rooibos or Jasmine Green.*

Oat Milk alternative available
for any dietary requirements.



Sips & Nips

AUCHENTOSHAN 3 WOOD	
<i>Lowlands</i>	£4.80
ARBEG 10 YEAR OLD	
<i>Islay</i>	£4.50
SPRINGBANK 10 YEAR OLD	
<i>Campbeltown</i>	£4.00
DALMORE 12 YEAR OLD	
<i>Highlands</i>	£4.00
GLENFIDDICH 12 YEAR OLD	
<i>Speyside</i>	£4.00
MAKERS MARK	
<i>Bourbon</i>	£3.75
COURVOISIER VSOP	
<i>Cognac</i>	£4.25
EL DORADO 15 YEAR OLD	
<i>Rum</i>	£5.00
HERRANDURA ANEJO	
<i>Tequila</i>	£4.50
ANTICA FORMULA	
<i>Vermouth</i>	£5.20

After Dinner Cocktails

ESPRESSO MARTINI

Absolut, Kahlua, espresso, sugar syrup.

£7.95

OLD FASHIONED

Your choice of spirit. Select from one of the Sips & Nips.

£8.50