



DINNER MENU:

Starters



Homemade soup of the day served with fresh bread (GF) (VG)	£6.95
Cullen skink served with fresh bread	£7.95
Haggis, neeps and tatties served with a whiskey cream sauce	£8.95
Pressed chicken terrine with apple and caper berries served with Scottish oatcakes	£8.95
Moules marinière in a white wine and garlic cream sauce with garlic bread	£10.95

Mains



Cauliflower and sweet potato pasanda with yogurt, coconut and coriander served with rice (VG) (GF)	£14.95
Asparagus and broad bean risotto with parmesan crisp (V) (GF)	£14.95
Beer battered fish and chips served with tartare sauce, peas and lemon (GF)	£15.95
Aberdeen Angus beef cheeseburger with bacon, salad, onion rings, hand cut chips, coleslaw and pickles	£15.95
Barbecue short stack pork ribs with sweetcorn fritters, coleslaw and fries	£16.95
Moules marinière in a white wine and garlic cream sauce with garlic bread	£18.95
Braised Lamb shank with mashed potatoes, roasted vegetables and red cabbage (GF)	£18.95
Pan roasted duck breast with crispy pancetta, glazed plums, hoisin sauce and roasted potatoes (GF)	£19.95

Dessert



Chocolate orange torte (V) (GF)	£6.95
White chocolate and hazelnut brownie (V)	£6.95
Homemade tiramisu (V)	£8.95
Sticky toffee pudding with vanilla ice cream (V)	£8.95
Oats milk pana cotta, strawberry, elderflower and granola (V)	£8.95