

STARTERS

Oysters (served with lemon & tabasco) (GF)

1 for £3.75, 3 for £10.75, 6 for £21.50, 9 for £31.50, 12 for £42.00

Homemade Soup of the Day served with Crusty Bread (v) (GFO)

£6.75

Homemade Cullen Skink with Crusty Bread

(creamy smoked haddock, onion and potato soup) (GFO)

£9.50

Langoustines

Locally creel caught langoustines served cold and whole, with salad, Marie Rose Sauce and bread (GFO)

Starter (x4) £18.50

Main (x8) £31.50

Add a small bowl of Chips for £ 2.50

West Coast Mussels

steamed with white wine, cream, garlic & onions served with crusty bread & lemon (GFO)

Starter £9.50

Main £16.50

Add a small bowl of Chips for £ 2.50

Warm Peppered Mackerel on tossed salad leaves with homemade coleslaw (GF)

£13.25

Smoked Salmon and Capers Salad served with Malted Bread (GFO)

£12.25

Vegetable Pakora with salad and chilli dip (v), (Vg)

£5.50

Halloumi Fries with a sweet chilli dip

£7.50 (v)

Homemade Chicken Liver Pate with caramelized onion chutney, salad and crusty bread (GFO)

£8.50

Chilli Nachos, Tortilla chips topped with cheese and Homemade Chilli

using Local Auchnasaul Farm Beef mince (GF)

£9.75

MAINS

Fish & Chips - Battered Haddock, chips and peas (breaded also available)
(homemade tartare sauce on request)
£18.00

Wholetail Scampi, chips and peas (homemade tartare sauce on request)
£16.75

Macaroni Cheese served with salad and garlic bread OR chips (v)
£13.50
or With Bacon
£14.60

Feta Cheese Salad with Roasted Peppers, Pine Nuts and a Balsamic Dressing (v)(GF)
£11.75

Vegan alternative as above (Vg)(GF)
£12.75

Burger of the Day

see board or ask your server

Fish Burger (battered haddock), with tartare sauce
£15.00

Veggie Burger (v), (Vg)
£15.00

Steak & Ale Pie

using Local Auchnasaul Farm Beef with a puff pastry lid served with seasonal vegetables and new potatoes
£17.50

Highland Fling Chicken, breast with Black Pudding, Haggis and Bacon.
Served with chef's whisky mustard cream sauce and seasonal vegetables and new potatoes
£18.95

Sirloin Steak- Auchnasaul Farm. Served with chips, salad and homemade battered onion rings
Optional Whisky Mustard Sauce (+£2)
£30.75

Chickpea & Cauliflower Curry served with Rice
(v) (Vg-no poppadum. may also contain Gluten so GFO)
£13.95 (Add Chicken +£2.50)

Penne Pasta with a Creamy Mushroom Sauce served with Garlic Bread (v)
£13.95 (Add Chicken +£2.50)

Chilli Con Carne using Local Auchnasaul Farm Beef mince, served with Rice (GF)
£14.50

SIDES

Chips	(GF)	£4.50
Cajun Chips	(GF)	£5.00
Chips and Cheese	(GF)	£6.00
Garlic Bread		£4.25
Onion Rings in Batter		£4.25
Gluten Free Roll Option		£0.50
Side Salad		£3.50
Seasonal Vegetables		£3.50

SMALLER APPETITES

Small Soup of the day with Bread	(GFO)	£4.00
Small Cullen Skink	(GFO)	£5.50
Fish, Chips and Peas		£9.50
Scampi, Chips and Peas		£8.75
Macaroni Cheese, Chips and Peas	(v)	£7.50

DESSERTS

(*Double Cream may be available on request as alternative to Vanilla Ice-cream)

Homemade Sticky Toffee Pudding , toffee sauce, Vanilla Ice-Cream	(v)	£8.00
Belgian Waffle , Maple sauce and Vanilla Ice-Cream	(v)	£6.25
Warm Chocolate Brownie and Vanilla Ice-Cream	(GF),(v)	£7.25
Vegan Hot Chocolate Fudge Cake (no ice-cream)	(v), (Vg)	£6.75
Add vanilla ice cream		£1.00
Homemade Cheesecake of the Day (when available, please ask your server for flavour)		£7.25
Affogato : vanilla ice-cream, espresso shot	(GF), (v)	£5.25
<i>Fancy adding a Liqueur?</i>		<i>Disaronno £3.20</i>
		<i>Baileys £2.50</i>
		<i>Cointreau £3.30</i>