

A La Carte

Starters and Smaller Plates

Lentil Soup	4.95
Traditional lentil soup served with artisan bread	
Soup of the Day (v)	4.95
Freshly made soup, ask your server for todays special, Served with artisan bread	
Haggis Parcels	7.45
Crispy haggis in filo pastry with Drambuie sauce	
Nachos (v)(GF)	7.95
tortilla chips, 2 cheese and jalapeno dipping sauce tomato salsa and sour cream	
Prawn Cocktail	6.85
Traditional prawn cocktail with marie rose sauce	
Smoked Salmon	9.85
Smoked Salmon with sun dried tomato and caper salad	
Cauliflower Bites (v)(VG)	5.95
Spicy sesame cauliflower bites with salad and pickled red onion	
Chicken Goujons	8.35
Panko breaded chicken goujons served with salad, sweet chilli and garlic mayo	

Toasted Ciabatta | Wraps

Tuna Melt	7.95
Tuna, spring onion and Orkney cheddar	
Cheese and Ham	6.95
Orkney cheddar, roast ham and Dijon mustard	
Garlic Mushroom (v)	6.75
Open ciabatta topped with garlic mushrooms	
Cajun Chicken	8.75
Cajun chicken, jalapeno, lettuce and mayo	
Steak Sandwich	11.95
Thin strips of beef, chimichurri sauce, tomato and lettuce	
Halloumi (v)	8.75
Halloumi, sun dried tomato, roast pepper, red onion and hummus	

Main Course

Fish and Chips	12.50
Panko breaded haddock fillet served with tartare sauce, chips and peas	
Steak Pie	10.85
Slow cooked rump of beef, carrots and pearl onions topped with puff pastry served with chips and peas	
Chicken Balmoral	13.65
Tender chicken breast with haggis and Drambuie cream sauce	
Cajun Chicken	11.50
Succulent chicken breast marinated in Cajun spices smothered in peppercorn sauce	
Scottish Salmon	14.75
Baked harissa salmon fillet with saute potatoes, spinach and a herb and chilli dressing	
Mac and Cheese (v)	9.95
Creamy macaroni made with Scottish cheddar and parmesan, glazed with mozzarella, served with garlic bread and dressed leaves	
Thai Green Curry (v)(VG)	9.95
Thai green sweet potato and chick pea curry with rice and naan bread	
Scampi	11.50
Breaded wholetail scampi served with chips, salad and tartare sauce	
Ham and Cheese Salad	10.85
Roast ham and Orkney cheddar salad with coleslaw, gherkins, wholegrain mustard mayo and artisan bread	
Aubergine Shakshuka (v)	10.85
Spiced tomato and aubergine bake topped with an egg and fresh herbs served with salad and pita bread	

Grill Sauces All 3.25

**Peppercorn, Howgate blue cheese, Drambuie cream,
Two Cheese & Jalapeno or Arran grain mustard cream**



Off The Grill

Fillet Steak	26.95
Carefully selected prime fillet, flat cap mushroom, roast tomato and caramelised onions	
Sirloin Steak	19.95
Carefully selected prime sirloin, flat cap mushroom, roast tomato and caramelised onions	
Cheeseburger	10.85
Handmade Beef burger topped with Scottish cheddar in a toasted brioche bun with tomato and lettuce served with coleslaw and chips	
Chicken Burger	12.45
Cajun chicken breast in toasted brioche bun with tomato, lettuce and mayo served with coleslaw and chips	
Jenny Burger	12.95
Beef burger topped with cheese, bacon, onion and mushrooms in a toasted brioche bun with tomato and lettuce served with coleslaw, chips and pepper sauce	
Tandoori Chicken	12.95
Marinated chicken fillets, salad, pickled red onion, naan bread and a mint yoghurt dressing	
Halloumi (v)	9.95
Harissa spiced halloumi, sun dried tomato, onion, crispy chick peas and lettuce topped with a chimichurri dressing	

Sides and Nibbles

Chips	3.25
Onion Rings	3.65
With garlic mayo	
House Salad	3.25
Mixed house salad dressed with our honey and mustard vinaigrette	
Garlic Bread	3.15
Artisan Breads	2.95
Selection of warm breads from the Bavarian bakehouse	
Sweet Potato Fries	3.65

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Desserts

Caramel Shortcake	5.95
Homemade decadent caramel shortcake with custard	
Apple Tart	5.95
Warm apple tart with vanilla ice cream	
Cheesecake	5.95
Lemon cheesecake with cream	
Chocolate Tart	5.95
Chocolate tart with orange sorbet and caramel	
Sticky Toffee	5.95
Sticky toffee pudding covered in hot butterscotch served with vanilla ice cream	
Selection of Ice Cream (GF)	5.95
Selection of our award winning ice creams	
Affogato (GF)	4.95
Vanilla ice cream with a shot of espresso poured over	

Kids Menu

Chicken Goujons	6.25
Panko breaded goujons with chips and salad	
7" Cheese and Tomato Pizza (V)	6.25
7" pizza served with salad	
Fish and Chips	6.25
Breaded fillet of fish with chips, peas and lemon	
Kids Platter	6.25
Cheese, ham, carrot sticks, cucumber, hummus and crusty bread	
Mac and Cheese (V)	6.25
creamy macaroni and cheese topped with glazed mozzarella with garlic bread and salad	



Wine List

White

2. Viognier, Domaine de la Baume France, IGP Pays D'OC	19.50
This classy dry white wine has a lush juicy texture and shows the classic Viognier floral notes.	
3. Waipara Hills Sauvignon Blanc, Marlborough, New Zealand	19.35
Generous and lifted, showing powerful aromas of nettle and snow peas: the palate bursts with fresh citrus, grapefruit and melon notes.	
5. Pinot Grigio Trentino L'Aristocratico, Italy	19.75
Superb example of this popular grape. Flavourful and expressive with zesty fruit and long lingering finish. Stunningly different from our carafe wine.	
8. Sauvignon Blanc, Las Ondas, Valle Centrale, Chile	14.85
Very pleasant and drinkable sauvignon blanc. A ripe and fruity white wine with a crisp dry finish.	

Red

11. Merlot, Domaine de la Baume 'Grand Chataignier', France	19.50
A youthful and intense red wine that is mid to full-bodied on the palate with plenty of dark berry fruit, spice and a touch of oak.	
13. Rare Vineyards Malbec, Pays d'Oc, France,	16.85
Malbec has recently become appreciated by the discerning wine drinker looking for something a little different from the new world and Argentina in particular. However Malbec's home is in the south of France as this velvety, overtly fruity wine with violet aromas and some spice on the palate shows.	
17. Valpolicella, Classico, Ripasso, Italy DOC	21.50
Ripasso—Valpolicella which has been passed over the dried grape skins of the great (and expensive) Amarone wine taking on some of its characteristics. Concentrated, chunky and mid bodied with prune and damson notes on the nose.	
19. Cabernet Sauvignon, Las Ondas, Valle Centrale, Chile	14.85
A juicy full-bodied red wine that has plenty of dark fruit on the nose.	

Rosé

21. Whispering Hills White Zinfandel, California, USA	15.40
Loads of fresh summer fruit flavours and lively acidity. Medium bodied to appeal to most palates, California's own Zinfandel.	
22. Parini Pinot Grigio Rosédelle Venezie, Italy	15.95
Soft, coppery pink rosé, delicate and fruity bouquet: soft and fresh on the palate.	

Fizz

23. Prosecco Extra Dry Treviso, Italy	19.65
Becoming ever more popular, Prosecco is clean, dry and crisp with a creamy finish	
24. Taittinger, Brut Reserve NV. Champagne, France	47.40
Toasty and biscuity on the nose, with a good weight of fruit in the mouth.	

Tea & Coffee

Pot of tea for one	2.25
Black/White Coffee	2.10
Herbal infusion	2.50
Latte/Iced latte	2.85
Cappuccino	2.85
Espresso	2.10
Hot Chocolate	2.65
Flavoured Syrup Caramel or Vanilla	+0.50
Liqueur Hot Chocolate	6.85
Cream Topped Liqueur Coffee	6.85