

# A La Carte

## Starters and Smaller Plates

<b>Lentil Soup</b>	<b>4.95</b>
Traditional lentil soup served with artisan bread	
<b>Soup of the Day (V)</b>	<b>4.95</b>
Freshly made soup, ask your server for todays special, Served with artisan bread	
<b>Prawn Cocktail</b>	<b>6.85</b>
Traditional prawn cocktail with marie rose sauce	
<b>Haggis Parcels</b>	<b>7.45</b>
Crispy haggis in filo pastry with Drambuie sauce	
<b>Nachos (V)(GF)</b>	<b>7.95</b>
tortilla chips, <b>2 cheese and jalapeno dipping sauce</b> tomato salsa and sour cream	
<b>Pate (GF)</b>	<b>6.45</b>
Chicken liver pate with red onion marmalade and melba toast	
<b>Stuffed Mushroom (V)(GF)</b>	<b>6.45</b>
Baked flat cap mushrooms stuffed with smoked cheddar	
<b>Cauliflower Bites (V)(VG)</b>	<b>6.45</b>
Spicy sesame cauliflower bites with salad and pickled red onion	
<b>Chicken Goujons</b>	<b>8.35</b>
Panko breaded chicken goujons served with salad, sweet chilli and garlic mayo	
<b>Seafood Salad</b>	<b>9.85</b>
Prawns, smoked salmon, smoked mackerel, salad and marie rose	

## Salads and Platters

<b>Smoky Hummus (V)(VG)(GF)</b>	<b>8.95</b>
Smoky paprika hummus, crispy chick peas, olives, crudites and flatbread	
<b>Beetroot (V)(VG)(GF)(N)</b>	<b>8.95</b>
Roast beetroot, balsamic onions, toasted pine nuts, salad with olive oil and balsamic dressing	
<b>Ham and Cheese</b>	<b>10.85</b>
Roast ham and Scottish cheddar salad with coleslaw, gherkins, wholegrain mustard mayo and artisan bread	
<b>Seafood Platter (GF)</b>	<b>13.75</b>
Smoked salmon, prawns, smoked mackerel, marie rose and potato salad	
<b>Char Grilled Halloumi (V)(GF)</b>	<b>10.50</b>
Harissa spiced halloumi, sun dried tomato, onion, crispy chick peas and lettuce with a garlic and chilli dressing	

## Off The Grill

<b>Fillet Steak</b>	<b>26.95</b>
Carefully selected prime fillet, flat cap mushroom, roast tomato and caramelised onions	
<b>Sirloin Steak</b>	<b>19.95</b>
Carefully selected prime sirloin, flat cap mushroom, roast tomato and caramelised onions	
<b>Steak Sandwich</b>	<b>11.95</b>
Thin strips of beef, Dijon mayo, caramelised onions on a toasted ciabatta with salad and chips	
<b>Aubergine Steak (V)(VG)(GF)</b>	<b>10.95</b>
Char grilled spiced aubergine steak, katsu curry sauce, jasmine rice and flatbread	
<b>Halloumi Burger (V)</b>	<b>11.50</b>
Grilled halloumi in a toasted brioche bun with smoky hummus, tomato and lettuce. Served with coleslaw and chips	
<b>Chicken Burger</b>	<b>12.45</b>
Cajun chicken breast in toasted brioche bun with tomato, lettuce and mayo served with coleslaw and chips	
<b>Cheeseburger</b>	<b>10.85</b>
<b>Handmade</b> Beef burger topped with Scottish cheddar in a toasted brioche bun with tomato and lettuce served with coleslaw and chips	
<b>Jenny Burger</b>	<b>12.95</b>
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	

## Grill Sauces All 3.25

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



## Main Course

<b>Fish and Chips</b>	<b>12.50</b>
Panko breaded haddock fillet served with tartare sauce, chips and peas	
<b>Steak Pie</b>	<b>10.85</b>
Slow cooked rump of beef, carrots and pearl onions topped with puff pastry served with chips and peas	
<b>Chicken Balmoral</b>	<b>13.65</b>
Tender chicken breast with haggis and Drambuie cream sauce	
<b>Cajun Chicken</b>	<b>11.50</b>
Succulent chicken breast marinated in Cajun spices smothered in peppercorn sauce	
<b>Scottish Salmon (GF)</b>	<b>14.75</b>
Baked salmon fillet with sauté potatoes, spinach and a lemon and prawn cream sauce	
<b>Mac and Cheese (V)</b>	<b>9.95</b>
Creamy macaroni made with Scottish cheddar and parmesan, glazed with mozzarella, served with garlic bread and dressed leaves	
<b>Thai Green Curry (V)(VG)(GF)</b>	<b>9.95</b>
Thai green sweet potato and chick pea curry with rice and flatbread bread	
<b>Scampi</b>	<b>11.50</b>
Breaded wholetail scampi served with chips, salad and tartare sauce	
<b>Tandoori Chicken</b>	<b>12.95</b>
Marinated chicken fillets, salad, pickled red onion, naan bread and a mint yoghurt dressing	

## Sides and Nibbles

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

# A La Carte

## Desserts

<b>Caramel Shortcake (v)</b>	<b>5.95</b>
Homemade decadent caramel shortcake with custard	
<b>Apple Pie (v)</b>	<b>5.95</b>
Warm apple pie with clotted cream ice cream	
<b>Lemon Panna Cotta (GF)</b>	<b>5.95</b>
Lemon panna cotta with raspberry sorbet	
<b>Chocolate and Orange Tart (v)(GF)</b>	<b>5.95</b>
Chocolate and orange tart with orange sorbet	
<b>Sticky Toffee Pudding (v)</b>	<b>5.95</b>
Sticky toffee pudding covered in hot butterscotch served with vanilla ice cream	
<b>Selection of Ice Cream (GF)(v)</b>	<b>5.95</b>
Selection of our award winning Scottish ice creams	
<b>Affogato (v)(GF)</b>	<b>4.95</b>
Vanilla ice cream with a shot of espresso poured over	
<b>Scottish Cheeses (v)</b>	<b>8.95</b>
Cheddar, smoked cheddar, blue cheese and brie with red onion marmalade, melba toast and arran oat cakes	

## Kids Menu

<b>Chicken Goujons</b>	<b>6.95</b>
Panko breaded goujons with chips and salad	
<b>7" Cheese and Tomato Pizza (v)</b>	<b>6.25</b>
7" pizza served with salad	
<b>Fish and Chips</b>	<b>6.25</b>
Breaded fillet of fish with chips, peas and lemon	
<b>Kids Steak Pie</b>	<b>6.95</b>
Rump of beef topped with puff pastry, served with chips and peas	
<b>Mac and Cheese (v)</b>	<b>6.25</b>
creamy macaroni and cheese topped with glazed mozzarella with garlic bread and salad	



## Wine List

### White

<b>2. Viognier, Domaine de la Baume France, IGP Pays D'OC</b>	<b>20.50</b>
This classy dry white wine has a lush juicy texture and shows the classic Viognier floral notes.	
<b>3. Waipara Hills Sauvignon Blanc, Marlborough, New Zealand</b>	<b>20.35</b>
Generous and lifted, showing powerful aromas of nettle and snow peas: the palate bursts with fresh citrus, grapefruit and melon notes.	
<b>5. Pinot Grigio Trentino L'Aristocratico, Italy</b>	<b>20.75</b>
Superb example of this popular grape. Flavourful and expressive with zesty fruit and long lingering finish. Stunningly different from our carafe wine.	
<b>8. Sauvignon Blanc, Las Ondas, Valle Centrale, Chile</b>	<b>15.85</b>
Very pleasant and drinkable sauvignon blanc. A ripe and fruity white wine with a crisp dry finish.	

### Red

<b>11. Merlot, Domaine de la Baume 'Grand Chataignier', France</b>	<b>20.50</b>
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.	
<b>13. Rare Vineyards Malbec, Pays d'Oc, France,</b>	<b>17.85</b>
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.	
<b>17. Valpolicella, Classico, Ripasso, Italy DOC</b>	<b>22.50</b>
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.	
<b>19. Cabernet Sauvignon, Las Ondas, Valle Centrale, Chile</b>	<b>15.85</b>
A juicy full-bodied red wine that has plenty of dark fruit on the nose.	

## Rosé

<b>21. Whispering Hills White Zinfandel, California, USA</b>	<b>16.40</b>
Loads of fresh summer fruit flavours and lively acidity. Medium bodied to appeal to most palates, California's own Zinfandel.	
<b>22. Parini Pinot Grigio Rosé delle Venezie, Italy</b>	<b>16.95</b>
Soft, coppery pink rosé, delicate and fruity bouquet: soft and fresh on the palate.	

## Fizz

<b>23. Prosecco Extra Dry Treviso, Italy</b>	<b>20.65</b>
Becoming ever more popular, Prosecco is clean, dry and crisp with a creamy finish	
<b>24. Taittinger, Brut Reserve NV. Champagne, France</b>	<b>48.40</b>
Toasty and biscuity on the nose, with a good weight of fruit in the mouth.	

## Tea & Coffee

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