



| NACHOS © Crispy homemade tortilla nachos, topped with gooey melted cheese, fiery jalapenos, creamy guacamole and a dollop of cool, tangy sour cream | £7.00 | IRN-BRU FISH & CHIPS © A true Scottish classic with a twist! Fresh, flaky fish coated in our signature Irn-Bru-infused batter, fried to golden perfection | £17.50 |
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| CYPRESS OLIVES VE GF (A) Zingy lemon and herb-marinated olives. Fresh, punchy and | £5.00 | for a light, crispy bite with a hint of sweet citrus. Served with thick-cut chips, a side of tangy tartare sauce and mushy peas | |
| perfect with a drink ONION RINGS VE® Big, crispy onion rings served with creamy Thousand Island dressing. Crunchy, tangy goodness | £5.00 | CHEESE BURGER © An 8oz flame-grilled beef patty, melted cheese, fresh lettuce, juicy tomato and tangy gherkins - all nestled in a perfectly toasted bun | £17.50 |
| TEMPURA PRAWNS © Light, crispy tempura prawns served with a sweet chilli dip. Crunchy, juicy and full of flavour | £6.50 | MOVING MOUNTAIN VEGAN BURGER VE BACKET A deliciously juicy plant-based patty, grilled to perfection and served in a soft, toasted brioche bun. Topped with tangy relish and crunchy gherkins for a burst of flavour and served with a | £17.50 |
| BBQ CHICKEN WINGS ^{GF} Tender chicken wings coated in Frank's famous Buffalo sauce. Smoky, spicy and finger-lickin' good | £6.50 | side of crispy, golden skin-on chips BAKED MAC & CHEESE A rich, creamy cheese sauce blended with mounds of melted cheese, tossed with pasta and baked to golden perfection | £16.50 |
| STARTERS | | THAI GREEN CURRY VE GF © | £17.50 |
| HAGGIS SCOTCH EGG © Served with sauerkraut salad and mustard sauce | £8.50 | A fragrant and creamy coconut and coriander-infused curry, packed with fresh pak choi, vibrant bell peppers, and crisp green beans. Served with fluffy basmati rice for a perfectly balanced, flavour-packed dish | |
| HAM HOCK CROQUETTES © Beetroot and horseradish yoghurt ketchup | £8.00 | Choose between succulent chicken, fish or vegetable (| £14.00) |
| SOUP OF THE DAY Bread roll and butter | £6.00 | PAN-SEARED CHICKEN BREAST © Succulent chicken breast served with soft, golden potato gnocchi, delicate courgette ribbons and finished in a rich tomato, vermouth | £19.50 |
| WATERMELON, MINT & ALMOND VEGF® Chilled watermelon with fresh mint, cucumber, toasted almonds and a hint of chilli | £7.50 | and olive sauce for a Mediterranean-inspired finish 8oz FLAT IRON STEAK GF © Cooked medium and served with a grilled flat mushroom, | £23.00 |
| THAI CHICKEN SKEWERS© Served with pitta bread and mango chutney | £8.00 | roasted tomato and a rich peppercorn sauce | |
| GREEK SALAD GF Vegan available by request © A fresh Greek-style dish with cherry tomatoes, cucumber, olives and mint, topped with creamy feta cheese and a | £7.50 | TABBOULEH WITH GRILLED HALLOUMI & POMEGRANATE A vibrant mix of fresh herbs, bulgur wheat and lemon, topped with golden grilled halloumi and sweet bursts of pomegranate | £15.50 |
| drizzle of olive oil CRISPY FRIED SQUID © With garlic, curry leaves and almonds, crispy rocket | £9.00 | CRAYFISH LINGUINE © Tender crayfish tossed with linguine in a garlic, white wine and sundried tomato cream, finished with fresh herbs and a touch of ch | £18.50 |
| DESSERTS | | REUBEN SANDWICH © Stacked pastrami, tangy sauerkraut, melted cheddar and classic Russian dressing, served on a baguette | £15.50 |
| TIRAMISU © Classic Italian dessert featuring layers of espresso-soaked ladyfingers and creamy, velvety filling, finished with a dusting of cocoa powder | £7.00 | PULLED PORK CIABATTA © Tender pulled pork tossed in smokey BBQ sauce, topped with melted Applewood cheddar, served in a toasted ciabatta roll | £16.00 |
| KNICKERBOCKER GLORY ICE CREAM © A towering ice cream sundae, layered with fresh fruit, creamy scoops of ice cream, whipped cream and a crisp wafer | £7.50 | ROCKET PARMESAN SALAD GF © Fresh, peppery rocket tossed with shaved Parmesan and a light house dressing | £9.50 |
| SWEET COTTAGE CHEESE CREPE© Delicate, thin pancake filled with creamy sweetened cottage cheese | £5.95 | CAESAR SALAD ^{GF} © Grilled chicken, crisp cos lettuce, crunchy croutons, Parmesan and classic Caesar dressing | £11.50 |
| NUTELLA & BANANA CREPE ® Light crepe filled with rich Nutella spread and fresh banana slices | £5.95 | ADD TO YOUR SALAD Grilled chicken ② or smoked salmon ③ | £5.50 |
| RHUBARB & GINGER DELIGHT VEGF A zingy ginger crumb base topped with layers of rhubarb and rich chocolate filling | £6.50 | W SIDES | |
| DEEP FRIED MARS BAR © A classic Scottish treat; crispy golden batter encasing a gooey melted Mars bar | £5.50 | GARLIC BREAD © | £4.00 |
| | | SKIN ON FRIES ^{GF} ® Truffle mayo | £5.00 |
| PLEASE NOTE WE STORE, HANDLE AND PREPARE A RANGE OF INGREDIENTS THAT CONTAIN FOOD ALLERGENS AND CANNOT | | MIXED SALAD GF | £4.50 |
| GUARANTEE THAT OUR DISHES ARE ALLERGEN FREE DUE TO THE POTENTIAL OF CROSS CONTAMINATION IF YOU HAVE DIETARY REQUIREMENTS OR REQUIRE ANY INFORMATION ON | | PAK CHOI ^{GF} © With chilli, soy and garlic butter | £5.50 |
| ANY OF THE 14 DECLARABLE FOOD ALLERGENS, THEN PLEASE SPEAK TO A MEMBER OF OUR TEAM PRIOR TO ORDERING. | | STEAMED RICE GF ® | £3.50 |
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CO₂e data provided by the Klimato Database.

The labels show the CO₂e emissions of a food serving (kg CO₂e/ serving) and a rating (A-E) reflecting its relative climate impact.







Medium



High



Very high



