

 STARTERS

- BREAD V ☺ £4.50
Warm crusty bread, whipped butter, oil & balsamic
- SCOTTISH SMOKED SALMON *GF ☹ £7.50
Capers, creme fraiche, toasted ciabatta
- SOUP OF THE DAY V, VE, *DF, *GF £6.00
Freshly made, served with crusty bread
- MOULES MARINIÈRE *GF ☺ £8.00
Scottish mussels steamed in white wine, garlic and cream, served with toasted ciabatta
- BRUSCHETTA V, VE ☹ £6.45
Concasse tomatoes, sun-dried tomatoes, olive tapenade
- HAGGIS, NEEP & TATTIE ROSTI V ☹ £9.50
Topped with a poached egg
- HALLOUMI FRIES V ☹ £8.00
Served with warm honey and chilli glaze

 MAINS

- STEAK OF THE DAY GF, *DF ☹ MARKET PRICE
6oz–12oz, ask your server for today's cut, served with tomato, grilled mushroom and peppercorn sauce
- STEAK BURGER *DF ☹ £16.50
Two 4oz beef patties, lettuce, tomato, brioche bun, cheese, fries
- ADD EXTRA PATTY £5.00
ADD EXTRA CHEESE £1.50
- LAMB BURGER ☹ £17.50
6oz minted lamb patty, feta, red onion, brioche bun, courgette fries
- VEGAN BURGER VE, GF, DF ☺ £16.95
Plant-based patty, vegan cheese, lettuce, tomato, fries
- FISH AND CHIPS ☺ £18.00
Irn Bru-battered haddock, mushy peas, tartare sauce, lemon, chips
- PAPRIKA GRILLED BUTTERFLY CHICKEN *GF, *DF ☹ £15.50
Warm baby potatoes, mangetout, fresh rocket, warm American mustard dressing
- STEAK PIE ☹ £17.00
Chef's selection of seasonal vegetables, creamy mash potatoes, puff pastry
- RED THAI CURRY *GF ☹
Choice of chicken or beef, served with jasmine rice
- BEEF £18.50 CHICKEN £18.00
- ARRABIATA LINGUINE WITH SEAFOOD *DF ☺ £21.50
Prawns, mussels, calamari, spicy tomato arrabiata sauce, olives, basil
- MOULES MARINIÈRE *GF ☺ £16.00
Scottish mussels steamed in white wine, garlic and cream, served with toasted ciabatta
- CHICKEN CAESAR ☺ £17.00
Romaine lettuce, parmesan, grilled chicken, garlic batter breadcrumb, Caesar dressing
- CUMIN-ROASTED COD *GF, *DF ☺ £15.50
Served with spiced chickpeas, charred spring onions, fresh coriander and lemon salsa verde

 SIDES

- SKIN-ON FRIES VE, GF ☺ £4.50
Crispy skin-on fries, sea salt
- CREAMY MASH VE, GF ☺ £4.50
Buttery mash
- SEASONAL VEGETABLES V, GF ☺ £4.50
Chef's selection, butter-glazed
- BABY POTATOES & MANGETOUT VE, GF ☺ £4.50
- GARDEN SALAD VE, GF ☺ £3.50

 BAR SNACKS

- OLIVES VE, GF ☺ £4.55
Marinated mixed olives
- CALAMARI ☹ £7.50
Saffron aioli
- ONION RINGS V ☺ £5.80
Crispy beer-battered rings, served with BBQ sauce
- LOADED HAGGIS FRIES ☹ £7.50
Skin-on fries, haggis, peppercorn sauce
- MAC & CHEESE BITES V ☺ £6.55
Crispy breaded bites, cheese sauce dip
- FRENCH FRIES VE, GF ☺ £5.80
- BUTTERMILK COATED CHICKEN WINGS ☹ £7.80
BBQ sauce
- HUMMUS VE ☺ £6.55
Ciabatta
- NACHOS V ☺ £7.50
Cheese, jalapenos, salsa, sour cream

• ANY THREE
BAR SNACKS
FOR £17

Offers not valid in conjunction with any other offer or discount

PLEASE
ADVISE YOUR
SERVER OF ANY
ALLERGIES

Please note we are a cashless venue and accept payment by credit or debit card only

Klimato

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.

V = vegetarian | VE = vegan | GF = gluten free | GF* = gluten free option available | DF = dairy free | *DF = dairy free option available

Gluten free dishes are produced utilising non-gluten containing ingredients.

A discretionary 12.5% service charge will be added to your bill, shared equally among our hotel team. Let us know if you would like it removed.
Prices include VAT. Adults need around 2000KCAL a day. This menu was printed on eco-friendly paper.



