

STARTERS

Skewered halloumi, cherry tomato and avocado Niçoise salad

£6.50

Roasted duck breast, beetroot, fig and pomegranate salad with bramble jelly

£7.95

Salt and pepper calamari with watermelon, toasted feta and green bean salad

£6.95

Goats cheese, herb and sesame croquette with red onion marmalade and toasted soda bread

£6.25

Smoked haddock and salmon chowder, grilled potato scone and lemon crème fraîche

£5.95

Ginger and lime pork belly, crispy kale with sweet and sour apple and plum salad

£6.95

LIGHTS

Some served as small, large or sharing platters

Panko halloumi cheese fritters, red onion jam and parsnip crisps

£6.50 • £9.50 • £14.50

Battered haddock fillet, French fries, tartare sauce and watercress salad

£12.95

BBQ pulled pork nacho platter, crème fraîche, guacamole and smoked cheese sauce

£10.95

Toasted pitta and flatbreads, red pepper hummus and tzatziki with feta, pumpkin seeds and olive salad

£6.75 • £9.95 • £14.95

Ploughman's cheddar board with black pudding Scotch egg and piccalilli

£7.25 • £10.50 • £14.50

Thai spiced fishcakes, garlic aioli and red slaw salad

£6.95 • £10.25 • £16.50

MAINS

Panfried seabass with Arbroath smokie and lemon risotto, red pepper coulis and crispy capers

£16.50

Chargrilled ribeye steak, truffle dauphinoise potato, savoy cabbage, carrot and lentil jus

£22.50

Wild mushroom, spinach and gorgonzola Wellington with a butternut squash, white bean and tomato ragout

£11.25

Beef and haggis burger on brioche with smoked cheese, Dijon mayo, chunky fries and house salad

£12.95

Honey glazed duck breast, roast garlic mash potato, braised red cabbage and bacon with a port jus

£17.95

Grilled salmon fillet, curried potato stovies, crispy shallots and coriander pesto

£15.95

Baked goats cheese soufflé with maple and balsamic roasted winter vegetables and beetroot crisps

£11.50

Pancetta chicken breast, baby fondant potatoes with leek, carrot and parsnip peppercorn broth

£12.95

SIDES

House green salad with balsamic dressing

£3.25

Tempura battered onion rings

£3.50

Bread board with mixed olives and oil

£3.50

Sweet potato fries

£3.50

Skin-on house fries and parmesan

£3.25

Piri piri fries

£3.25

Dips to go with fries: Sweet Chilli, Crème Fraîche and Garlic Mayo.

KIDS

Popcorn chicken, fries and beans

£5.95

Toasted pitta, hummus with cucumber and carrot salad

£4.25

Haddock fish finger brioche sandwich and fries

£5.95

Baked macaroni cheese with fries

£4.95

All main dishes come with free kids ice cream with chocolate or mixed berry sauce

DESSERTS

Selection of British
cheese, winter chutney
and oatcakes

£7.95

Pecan sticky toffee
pudding, whisky toffee
sauce and clotted cream

£5.95

Dark chocolate and cherry
tart, white chocolate wafer
and vanilla custard

£6.50

Iced pineapple and coconut
parfait, raspberry sorbet
and ginger nut cookie

£6.25

Mulled blackberry, mascarpone
and coffee trifle with
toasted marshmallow

£5.95

TEA & COFFEE

Latte/Cappuccino

£2.20 • £2.70

Mocha

£2.70 • £3.25

Macchiato

£2.20 • £2.70

Pot of Suki Tea

£2.70

Hot Chocolate with Marshmallows

£3.30

Americano

£2.15 • £2.65

Flavoured Latte

£2.70 • £3.30

Espresso

£2.15 • £2.65

Decaffeinated Tea

£2.15

AFTER DINNER DRINKS

BOOZY COFFEES

You can also choose from our liqueurs list
and make your own boozy coffee.
Additional cost may be incurred.

Bailey's Latte

£4.95

Irish Coffee

£4.95

Frangelico Hot Chocolate

£4.95

Brandy Coffee

£4.95

LIQUEURS

Limoncello

£2.80

Glavva

£3.00

Martell VS

£3.10

Remi Martin VSOP

£3.90

Grand Marnier

£3.10

Drambuie

£3.10

Cointreau

£3.00

Kahlua

£2.90

Tia Maria

£3.00

Amaretto

£2.90

Ruby Port

£3.00

LBV Port

£3.60

Baileys

£3.80

COCKTAILS

Mojito

Pampero Blanco, lime, mint
and soda Available in original,
raspberry or mango and coconut.

£7.50

Espresso Martini

Russian Standard vodka, sugar
syrup, Kahlua, double espresso.

£7.50

Toblerone Martini

Frangelico, Kahlua, Baileys, chocolate,
honey and almond syrup.

£7.50

Cloudy Apple and Amaretto Sour

Disaronno, cloudy apple juice,
bitters and lime.

£7.50

French Martini

Russian Standard vodka, Chambord,
pineapple juice and fresh raspberries.

£7.50

Frozen Daiquiri

Pampero Blanco. Fruit juice.
Variations available.

£7.50

Rhubarb Fizz

Edinburgh Rhubarb and Ginger Gin,
lemon, sugar syrup and lemonade.

£7.50

Raspberry Rose

Edinburgh Gin, Edinburgh
raspberry gin, cranberry, lime and
Fentimans rose lemonade.

£7.75

Old Fashioned

Jim Beam, sugar syrup,
bitters and orange.

£7.50

Pear and Ginger Caipirinha

Kraken Spiced rum, Xante, lime and
Ginger Beer.

£7.75

MOCKTAILS

Alcohol Free Mojito

Lemonade, lime, mint and soda

£3.75

Alcohol Free Daiquiri

Fruit juice

£3.75

PITCHERS

Bramble

Beefeater gin, fresh fruit, cranberry juice,
blackcurrant and raspberry syrup

Serves 4
£15

Apple Fizz

Pampero Blanco, cider, apple juice,
lemonade and cinnamon syrup

Serves 4
£15

SCOTTISH GIN SERVES

(All spirits 50ml)

Rock Rose

Served with Fever Tree tonic,
orange and rosemary sprigs.

£8.95

Isle of Harris

Served with Fever Tree tonic
and pink grapefruit.

£8.95

Verdant Dry Gin

Served with Fever Tree Aromatic
tonic and lime.

£8.95

Eden Hop

Served with San Pellegrino Limonada
and a lemon twist.

£8.45

Arbikie Kirsty's Gin

Served with Fever Tree lemon tonic,
blueberries and lemon.

£8.95

Botanist

Served with Fever Tree Mediterranean tonic
and orange

£8.95

Eden Love

Served with Fever Tree tonic
and raspberries.

£8.45

Gin Bothy Gunshot

Served with Fever Tree Ginger Ale,
oranges and lime.

£8.95