

### FOR THE TABLE

Bowl of mixed olives  
**£2.50**

Fried halloumi skewers  
**£4.95**

Bread, oils and balsamic  
**£3.50**

Toasted pitta with red pepper hummus  
**£2.95**

Falafel bon bons  
**£3.50**

### STARTERS

Pan fried rainbow trout, baby mozzarella, heritage tomato and beetroot crisp salad  
**£5.75**

Spiced cauliflower fritters with avocado and pomegranate salad with sweet chilli **VG**  
**£5.75**

Rare beef salad with a green chilli, pak choi and sesame salad  
**£6.95**

Fried mozzarella risotto, sundried tomato sauce and basil focaccia **V**  
**£5.75**

Monkfish cheeks, confit pork belly and black pudding crumb  
**£7.25**

Salt & pepper crispy squid with smoked paprika mayonnaise dip  
**£6.25**

### LIGHTS

Panko goats cheese and red onion pittas with cranberry jam **V**  
**Small £6.95 • Large £8.95**

Thai style fish cakes, charred lime and mint yogurt  
**Small £6.95 • Large £8.95**

Fried haddock fillet, French fries, tartare sauce and mushy peas  
**£12.95**

Meat plate – baked honey ham, chicken liver pâté, Stornoway black pudding Scotch egg and sour dough  
**£10.50**

Mediterranean plate – olives, falafel bon bons, hummus, pitta and vegetable skewers **VG**  
**£9.75**

Seafood plate – Thai fishcake, haddock goujons, salt & pepper fried squid and flat breads  
**£11.25**

### MAINS

Pancetta cod loin, saffron fettuccine, creamed spinach, leeks and peas with truffle butter  
**£16.50**

Honey roasted lamb rump, fondant potato, maple carrots and parsnips with pui lentil jus  
**£17.25**

Wild mushroom, artichoke and roasted aubergine, parmesan cream with polenta chips **V**  
**£10.50**

Thai green cauliflower and pumpkin curry with jasmine and lime leaf rice **VG**  
**£11.95**

Pan roasted duck breast, smoked bacon dauphinoise potato, confit red cabbage and oxtail jus  
**£17.95**

### GRILL

All served with French fries, watercress and cherry tomato salad

Beef burger with smoked bacon, Gruyère cheese, red onion and beetroot slaw  
**£12.75**

7oz ribeye steak, peppercorn jus and onion rings  
**£22.00**

Grilled sea bass fillets, lemon hollandaise and chorizo salsa  
**£15.95**

Butterfly paprika and lime yogurt chicken with jalapeño mayonnaise  
**£12.50**

### SIDES

Parmesan and bacon fries  
**£4.95**

Tempura battered onion rings  
**£3.50**

Piri piri fries  
**£3.50**

Sweet potato fries  
**£4.25**

House green leaf and balsamic salad  
**£2.95**

Maple roasted carrots and parsnips  
**£3.25**

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

### KIDS

Battered haddock goujons, peas and fries  
**£6.25**

Toasted pitta breads, hummus pot, cucumber salad **VG**  
**£5.25**

Grilled chicken sticks, beans and fries  
**£6.25**

Cheddar macaroni cheese and fries **V**  
**£6.25**

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

### DESSERTS

Dark chocolate and honeycomb tart  
with clotted cream ice cream

**£6.25**

British cheese board with mulled  
wine chutney, grapes and oatcakes

**£7.95**

Coconut panna cotta, charred pineapple  
with rum and raisin ice cream

**£4.95**

Banana sticky toffee pudding, butterscotch  
sauce and vanilla pod ice cream

**£4.95**

Baked lemon & gingerbread cheesecake  
with sauce Anglaise and toffee apple

**£6.25**

Glazed banana with chocolate  
sauce and raspberry sorbet 

**£4.95**

### 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

**£2.90**

Glavya

**£3.20**

Martell VS

**£3.40**

Remi Martin VSOP

**£4.20**

Grand Marnier

**£3.30**

Drambuie

**£3.30**

Cointreau

**£3.20**

Olmecca Tequila

**£3.20**

Kahlua

**£3.10**

Tia Maria

**£3.20**

Amaretto

**£3.10**

Ruby Port

**£3.00**

LBV Port

**£3.60**

Baileys

**£3.90**

Patron Silver

**£4.00**

Café Patron

**£3.50**

### COCKTAILS

Mojito

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

**£7.60**

Espresso Martini

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

**£7.60**

Toblerone Martini

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

**£7.60**

Margarita

Olmecca Tequila, Cointreau  
and lime.

**£6.50**

Jam Bramble

Verdant Gin, sugar syrup, lemon,  
and mixed berry jam.

**£7.60**

Frozen Daiquiri

Pampero Blanco, Fruit juice.  
Available in strawberry or mango.

**£7.60**

Rhubarb Fizz

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

**£7.60**

Raspberry Rose

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

**£7.85**

Pornstar Martini

Cariel vanilla vodka, Passoa, passion  
fruit, orange juice and prosecco.

**£7.60**

French Martini

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

**£7.60**

### MOCKTAILS

Alcohol Free Mojito

Lemonade, lime, mint and soda

**£3.75**

Alcohol Free Daiquiri

Fruit juice

**£3.75**

### 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.

**£8.50**

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.

**£8.50**

Gin Bothy Gunshot

Served with Fever Tree Ginger Ale,  
oranges and lime.

**£8.95**