

FOR THE TABLE

Bowl of mixed olives (vg)
£2.65

Spiced beetroot falafel
bon bons (vg)
£4.75

Toasted pitta with roasted
sesame hummus (vg)
£3.75

Parmesan and herb fried
polenta chips (v)
£3.25

Bread, oils and olives plate (vg)
£3.95

STARTERS

Fried monkfish scampi, lemon
and lime mayonnaise and
rocket salad
£7.50

Spiced lentil and coriander
Scotch egg with roast asparagus
and chive hollandaise (v)
£6.50

Teriyaki pulled chicken and
bean sprout spring rolls with a
soy and miso dip
£7.25

Goats cheese and tarragon
parfait, beetroot jelly and sour
dough toast (v)
£6.25

Polenta fried tofu, watermelon,
papaya and pineapple salad with
balsamic dressing (vg)
£6.25

Smokey beef brisket bon bons
with a pickled carrot, cucumber
and coriander salad
£6.95

LIGHTS

Thai style fishcakes, carrot and
cucumber slaw salad with
sweet chilli sauce
£7.25 • £9.25

Charcuterie plate – cured meats, baby
mozzarella, vine roast tomatoes, fried
halloumi with chorizo butter and sour dough
£12.45

5 bean and chilli jackfruit
tacos with guacamole and
pickled jalapeños (vg)
£7.95 • £9.95

Seafood plate – smoked salmon, tempura
tiger prawns, Thai fishcake with sweet
chilli dip and toasted pitta breads
£13.50

Fried haddock fillet, tartare
sauce, French fries and
pickled egg salad
£12.95

Vegan plate – Sesame roasted hummus,
toasted pitta breads, polenta fries
and spiced beetroot falafels (vg)
£9.95

MAINS

Sundried tomato, red onion and
mozzarella tart tatin, cucumber,
asparagus and radish salad (vg)
£10.25

Flat cap mushroom, lentil and
goats cheese moussaka, basil
pesto and beetroot crisps (v)
£11.50

Parma ham pork fillet, pork
belly croquette, sweet and
sour ratatouille
£15.50

Chorizo crusted seabass,
olive crushed potato, avocado
purée and tempura broccoli
£16.95

Honey and Dijon lamb rump,
cauliflower potato gratin, chantenay
carrots and spring onion jus
£18.25

GRILL

All served with French fries and house salad.

Red chilli and lemongrass
squid with Cajun onion rings
and guacamole
£16.95

8oz beef rump,
tempura tiger prawns
and chorizo butter
£22.50

Smoked cheddar, bacon and
red onion relish beef burger
on brioche with jalapeño
mayonnaise
£13.25

BBQ glazed roast chicken,
pancetta crisps and apple
and tomato ketchup
£14.50

Vegan Burger on sour dough
with roasted red peppers and
mango and pineapple relish (vg)
£13.95

SIDES

Piri piri fries (vg)
£3.65

Parmesan and
bacon fries
£4.95

Tempura battered
onion rings
£3.65

Green salad with
balsamic dressing (vg)
£3.25

Sweet potato fries (vg)
£4.25

Dips to go with fries: Sweet Chilli, Garlic Mayo or BBQ.

DESSERTS

Summer berries Eton mess
with raspberry sorbet (v)

£5.95

Dark chocolate mousse with fudge
brownies and toasted marshmallows

£5.95

Vanilla pod and passion fruit crème brûlée
with honeycomb shortbread (v)

£5.25

Gingerbread and toffee pudding
with caramel ice cream

£5.50

Glazed banana, pineapple and mango split
with vanilla ice cream (vg)

£5.25

Scottish cheeseboard with oatcakes
and apple and tomato chutney

£7.25

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

£5.25

Irish Coffee

£5.25

Frangelico Hot Chocolate

£5.25

Brandy Coffee

£5.25

LIQUEURS

Limoncello

£3.00

Glavva

£3.30

Martell VS

£3.50

Remi Martin VSOP

£4.35

Grand Marnier

£3.40

Drambuie

£3.40

Cointreau

£3.30

Olmecca Tequila

£3.25

Kahlua

£3.20

Tia Maria

£3.30

Amaretto

£3.20

Ruby Port

£3.20

LBV Port

£3.65

Baileys 50ml

£4.00

Patron Silver

£4.25

Café Patron

£3.60

COCKTAILS

Mojito

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

£7.75

Espresso Martini

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

£7.75

Toblerone Martini

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

£7.75

Pornstar Martini

Russian Standard vodka, Passoa, vanilla
syrup, passion fruit purée and Prosecco.

£7.75

Frozen Daiquiri

Pampero Blanco, fruit juice. Available in strawberry,
mango, passionfruit, banana or blueberry.

£7.75

Rhubarb Fizz

Edinburgh rhubarb and ginger gin,
lemon, sugar syrup and lemonade.

£7.75

Raspberry Rose

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

£8.00

Margarita

Olmecca tequila, Cointreau
and lime.

£7.75

French Martini

Russian Standard vodka, Chambord
and pineapple juice.

£7.75

Negroni

Martini Rosso, Bombay,
Campari and orange.

£7.75

Dark & Stormy

Kraken, lime, ginger beer,
Angostura bitters.

£7.75

MOCKTAILS

Elderflower & Mint Fizz

Elderflower cordial, apple juice, fresh lime,
mint, crushed ice and lemonade.

£3.95

Pomegranate & Blueberry Cooler

Pomegranate juice, blueberry purée, sugar syrup
and lime with crushed ice.

£3.95

Apple & Rhubarb Crush

Apple juice, rhubarb syrup
and crushed ice.

£3.95

Strawberry & Banana Blitz

Banana purée, strawberry purée
and crushed ice.

£3.95

SCOTTISH GIN SERVES

(All spirits 50ml)

Rock Rose

Served with Fever Tree tonic,
orange and rosemary sprigs.

£9.10

Isle of Harris

Served with Fever Tree tonic
and pink grapefruit.

£9.10

Verdant Dry Gin

Served with Fever Tree Aromatic
tonic and lime.

£9.10

Hendrick's Midsummer Solstice

Served with Fever Tree tonic,
cucumber and orange.

£9.10

Arbikie Kirsty's Gin

Served with Fever Tree lemon tonic,
blueberries and lemon.

£9.10

Botanist

Served with Fever Tree Mediterranean tonic
and orange

£9.10

Eden Love

Served with Fever Tree tonic
and raspberries.

£8.65

Gin Bothy Gunshot

Served with Fever Tree Ginger Ale,
oranges and lime.

£9.10