

smaller

today's soups with crusty bread	£3.95
haggis bonbons on rocket with a whisky cream	£4.95
pan-fried king prawns over pak choi and pine nuts, with a sweet and sour sauce	£5.95
coriander and lemon chickpea fritters, with a light yoghurt dip v/gf	£4.75

medium

pork spring roll with pickled red cabbage and walnut salad, sided with a beetroot and apple sauce	£6.50
roasted artichoke and red pepper frittata with honey-roasted cherry tomatoes and pesto v/gf	£6.50
sweet potato, coconut and spinach curry with spicy chickpea fritters v	£6.75
crispy lamb with warm sautéed potato and green bean salad with fresh mint vinaigrette and light yoghurt dip gf	£6.95

larger

venison, chorizo and four bean cassoulet coated in herby breadcrumbs, with crusty bread	£9.95
sandwich of marinated buccleuch steak, mushroom and mustard cream, with straw fries	£8.95
innis and gunn battered haddock with tartare sauce, pea puree and fries	£11.50
three bean and vegetable burger, with red onion chutney on ciabatta, served with straw fries v	£7.95
add mozzarella and/or add pesto v	£1.00/1.00
home-made beef burger on ciabatta, with straw fries	£8.95
add cheddar and/or smoked bacon	£1.00/1.00

salads

salad niçoise of salmon, soft-boiled egg, baby potatoes, cherry tomatoes, black olives and on the side, a light vinaigrette gf	£9.95
thai salad of chilli beef strips cooked rare, with red pepper, julienne carrots and red onion, topped with toasted cashews	£9.95

v = vegetarian, gf = gluten free

sharing plates

haggis bonbons, spring rolls, tempura king prawns, chickpea fritters, served with olives, home-made piccalilli and dip	£16.95
veg spring rolls, artichoke and red pepper frittata, beetroot and apple salad, mozzarella and cherry tomato salad, chickpea fritters, served with olives, home-made piccalilli and dip v	£15.50

sides

house olives gf	£2.50
kimchee slaw gf	£2.50
flash-fried seasonal vegetables, with garlic and spinach welsh rarebit-style gooey cheese, beer and mustard mix on toasted ciabatta	£3.95
mozzarella, cherry tomato and basil salad gf	£4.25
straw fries or spicy potato wedges	£3.95
add sweet chilli dip or roasted-garlic mayo	£2.95
	£1.00

offers – ask for today's ice cream flavours

ice cream with butterscotch sauce gf	£4.25
chocolate truffle tart with crème fraîche	£5.50
white chocolate and raspberry crème brûlée gf	£5.50
chef's selection of fine cheeses, served with oatcakes, fruit, and burnt-fig jam (small/to share)	£4.95/8.95



espresso martini gf	£6.95
ron zacapa centenario 23 exceptional rum, accompanied by fudge and an espresso shot gf	£5.95

lunch

smaller

today's soups with crusty bread		£3.95
roasted artichoke and red pepper frittata with honey-roasted toms	v/gf	£6.25
pan-fried king prawns over pak choi and pine nuts, with a sweet and sour sauce		£5.95
crispy lamb with warm sautéed potato and green bean salad with fresh mint vinaigrette	gf	£6.75

larger

garlic and thyme-marinated chicken breast, with pancetta, braised sweet potato and buttered leeks	gf	£10.50
venison steak with parsnip mash, haggis bonbons and peppercorn sauce		£12.50
innis and gunn battered haddock with tartare sauce, pea puree and fries		£11.50
roast butternut squash, filled with cranberry, pine nuts, red pepper and camembert, sided with crispy kale	v/gf	£9.95
confit pork belly stuffed with black pudding served with mash and silverskin onion gravy		£11.95
three bean and vegetable burger, with red onion chutney on ciabatta, served with straw fries	v	£7.95
add mozzarella and/or add pesto	v	£1.00/1.00
home-made beef burger on ciabatta, with straw fries		£8.95
add cheddar and/or smoked bacon		£1.00/1.00

salads

salad niçoise of salmon, soft-boiled egg, sliced baby potatoes, cherry tomatoes, black olives and on the side, a light vinaigrette	gf	£9.95
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sharing plates

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sides

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kimchee slaw	gf	£2.50
flash-fried seasonal vegetables, with garlic and spinach	gf	£3.95
welsh rarebit-style gooey cheese, beer and mustard mix on toasted ciabatta		£4.25
mozzarella, cherry tomato and basil salad	gf	£3.95
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dinner