

Bar Menu

Starters

Soup of the Day £4.95
With Warm Homemade Bread Roll

Caramelised Red Onion and Goats Cheese Tart 2,3,6,7,9 £6.95
Toasted Walnuts, Pear Chutney

Haggis Scotch Egg 2,3,6,7 £6.95
Pickled Turnip, Turnip and Carrot Puree, Potato Straw

Cullen Skink 1,2,3,5 £7.50
Crispy Leeks, Potato Straw, Homemade Bread Roll

Smoked Mackerel Pate 1,2,3,5 £8.95
Beetroot Chutney, Pickled Cucumber, With Homemade Treacle Bread

Mains

Goats Cheeseburger 2,3,6,7 £10.95
Homemade Seeded Bun, Beetroot Chutney, Gem Lettuce, Beef Tomato, Pickle, With Fries on the side

Mushroom, Leek and Smoked Cheddar Pie 1,2,3,7 £11.95
Puff Pastry Topping, Honey Roast Root Vegetables with a choice of Fries or Mash

Vegetable Dhal 1,2,3,6,7 £11.95
Pilau Rice, Garlic Naan, Pomegranate Raita

8oz Beef Burger 2,6,7 £12.95
Homemade Seeded Bun, Tomato, Bacon and Chilli Relish, Gem Lettuce, Beef Tomato, Pickle with Fries on the side

Steak and Ale Pie 1,2,3,7 £14.95
Puff Pastry Topping, Honey Roast Root Vegetables, With a choice of Fries or Mash

Lamb Curry 1,2,3,6,7 £14.95
Pilau Rice, Garlic Naan, Pomegranate Raita

Fresh Scottish Haddock Fillet 2,3,5,6 £14.95
Fries, Tartare Sauce, Mushy Peas. With a choice of Beer Battered or Grilled

Desserts

Sticky Toffee Pudding 2,3,6 £6.95
Salt Caramel Sauce, Gingerbread Parfait, Date Puree, Sticky Toffee Crumb

Lemon and Mixed Berry Pavlova 3,6,9 £6.95
Lemon Curd, Berry Compote, Chantilly, Candied Pistachio, Mint Syrup

Apple Crumble Cheesecake 2,3,9 £6.95
Aerated White Chocolate, Apple Puree, Toasted Walnuts

White Chocolate Panna Cotta 3 £6.95
Marmalade, Dark Chocolate Soil, Candied Orange Zest

Allergens on the Menu - 1 Celery 2 Wheat 3 Dairy 4 Sulphites 5 Fish 6 Egg 7 Mustard 8 Crustaceans 9 Nuts

Vegan option available on request. We may be able to offer some dishes as Gluten Free (GF) Additionally, wheat or milk are not necessarily used as main ingredients in our dishes.

Please speak to a member of staff if you have any questions.