

## starters

soup of the day £3.95  
crusty roll and butter

classic prawn cocktail £4.50

sautéed mushrooms £4.50  
in smoked bacon, garlic and herb cream sauce on  
ciabatta crouton

salmon and coriander fish cakes £4.25  
with mango and chilli compote

nachos (v) £3.95  
tortilla chips, tomato salsa, sour cream and melted  
mozzarella

smoked scottish salmon £6.95  
capers, shallots and black pepper

combo sharer for two £7.95  
spicy chicken wings, onion rings, monterey jack melts,  
vegetable spring rolls and seasoned wedges  
(£4.25 for additional person)

## main courses

pan fried pork and leek sausages £7.50  
seasoned mash and rich red onion gravy

traditional steak and ale pie £8.95  
puff pastry, selection of fresh vegetables and either  
baby potatoes or chunky fries

breaded fillet of haddock and chunky fries £8.95  
with homemade tartare sauce

thai red curry – chicken or vegetable (v) £9.50  
with braised jasmine rice

baked scottish salmon £9.95  
with cheese herb or cajun crust, potatoes and  
seasonal vegetables

indonesian fried rice £7.95  
chicken, prawns, chilli and cabbage

roast breast of chicken £9.95  
haggis, clapshot and whisky cream sauce

sizzling fajitas – chicken, beef or vegetable (v) £7.50  
sour cream, salsa, tortilla wraps and seasonal salad

baked vegetable lasagne (v) £7.50  
garlic bread and crisp salad

roast of the day £9.95  
roast potatoes, seasonal vegetables, yorkshire pudding  
and roast gravy

## from the grill

10oz rump steak £10.95    8oz sirloin steak £13.95  
cooked to your liking with chunky fries and crisp salad  
add sauce for an extra £1.50 choose from: pepper, diane,  
arran mustard or blue cheese

6oz prime scottish beef burger £8.95  
chunky fries and crisp salad  
add bacon, cheese or onion rings for an extra 80p each

grilled 8oz gammon steak £7.95  
fried egg and chunky fries

## bar bites and side orders

onion rings £1.50  
mini vegetable spring rolls with sweet chilli dip £1.75  
spicy chicken wings £2.50  
monterey jack melters with plum chutney £2.25  
seasonal salad £2.25  
garlic bread / with cheese £1.95 / £2.45  
market vegetables £2.25  
chunky fries with sweet chilli or sour cream dip £1.95

## sandwiches

on crusty farmhouse bloomer bread with crisp salad,  
potato chips and a choice of :

ham and mustard £4.25  
tuna mayonnaise £4.25  
cheddar cheese and pickle (v) £4.25  
egg mayonnaise and chive (v) £4.25  
soup and sandwich combo £5.95

chicken and bacon club sandwich £6.95  
chunky fries and crisp salad

## something sweet

baileys cheesecake £4.50  
with vanilla ice cream

fresh fruit pavlova £4.25  
with wild berry compote

sticky toffee pudding £4.50  
with butterscotch sauce

scottish cheese board £4.95  
with grapes, celery, oatcakes and chutney

## hot beverages

tea £1.65  
coffee £1.95  
hot chocolate £2.25  
flavoured teas £1.85  
speciality coffees £2.25

## white wine

	175ml	250ml	btl
santa serena sauvignon blanc	£3.30	£4.40	£12.95
very clean and citrusy.			

lamberts bay colombard chenin	£3.50	£4.65	£13.95
delicious rich citrus fruit flavours.			

gallo family vineyards	£3.75	£5.00	£14.95
chardonnay			
green apple, lemon and ripe			
pear characteristics.			

trulli pinot grigio			£15.95
flowery young aroma with a			
hint of spice.			

mcguigan black label			£16.95
gewurztraminer riesling			
a gorgeous, aromatic white with			
rose petal aromas.			

## red wine

santa serena cabernet merlot	£3.30	£4.40	£12.95
black currant flavours softened by			
juicy plummy fruit.			

gallo family vineyards merlot	£3.75	£5.00	£14.95
fresh plums with hints of chocolate			
and cherry.			

rioja campo viejo crianza	£4.20	£5.50	£16.50
sweet cherry aromas and silky			
oak flavours.			

brian mcguigan private bin shiraz			£17.50
full flavoured and spicy with ripe			
fruit flavours.			

redwood creek cabernet			£21.95
sauvignon			
medium bodied combining flavours			
of boysenberries, black cherries and			
plum jam.			

## rose wine

gallo family vineyards	£3.75	£5.00	£14.95
white zinfandel			
medium dry, blush wine with fragrant			
floral notes and orange blossoms with			
ripe berry flavours.			