

starters

soup of the day £3.95
crusty bread and butter

classic prawn platter £4.95
marie rose and wholemeal bread

branded chicken liver pate £4.95
cumberland sauce and oatcakes

haggis, bashed neeps and tatties £5.25
whisky and shallot glaze

mediterranean salad (v) £4.75
olives, feta, cherry tomatoes and red onion with balsamic vinaigrette

tandoori chicken wings £4.75
with lime and chilli crème fraîche

nachos (v) £4.25
topped with jalapenos, salsa, melted cheese and sour cream
add beef chilli for £1.00

combo to share £8.25
nachos, tandoori chicken wings, corn on the cob, onion rings,
garlic bread and garlic breaded mushrooms with selection of dips

main courses

fish and chips £8.95
minted mushy peas and tartare sauce

steak and ale pie £9.50
suet pastry crust, hand cut chips and rich gravy

thai green chicken curry £8.95
basmati rice, naan bread and mango salsa

pan seared scottish salmon £9.25
coriander mash, winter greens and lime and chilli butter

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

wild mushroom and vegetable spaghetti croustade (v) £9.75
with chive, white wine and cream sauce

highland chicken £10.25
stuffed with haggis with clapshot potatoes and whisky cream sauce

from the grill

pan fried 10oz rump steak £12.95
classic steak garnish add peppercorn or diane sauce for £1.50

homemade beef burger £7.25
in a toasted bun with relish, coleslaw and salad
add cheese, bacon or fried onions for only £1 each

8oz ayrshire gammon steak £10.25
with fried egg or pineapple

8oz sirloin steak £13.95
classic steak garnish add peppercorn or diane sauce for £1.50

cojun chicken burger £8.25
in a toasted bun with relish, coleslaw and salad

all of the above served with hand cut chips

pasta and salads

carbonara £8.95
sweet cured bacon, mushrooms in white wine and garlic cream sauce
with parmesan shavings

mediterranean penne (v) £8.25
courgette, pepper and cherry tomatoes in napolli and herb sauce

traditional beef lasagne £8.95
hand cut chips and salad

macaroni cheese (v) £7.25
salad and garlic bread

penne pollo £10.25
sautéed chicken and smoked bacon in garlic and parmesan cream

caesar salad (v) £7.25
add chicken for £1.50

goats cheese salad (v) £7.95
with roasted pepper, red onion, cherry tomatoes and pesto vinaigrette

warm poached salmon £8.50
on sautéed potato and spring onion salad with lemon and honey
dressing

baguettes

served with crisp salad, kettle chips and a choice of filling:

scottish cheddar and tomato relish (v) £3.95
coronation chicken £4.95
sautéed steak and onion £5.95
honey roast ham and dijon mustard £3.95
tuna salad with lemon mayonnaise £4.95
prawn marie rose £4.95
melted brie and cranberry (v) £4.95
blt £4.95

sides

hand cut chips £1.95
onion rings £1.75
green salad £1.75
garden vegetables £1.75
garlic bread £1.75
bread and butter £1.25
coleslaw £1.50

something sweet

warm chocolate fudge cake £4.75
fresh cream and vanilla ice cream

vanilla cheesecake £4.75
fresh fruits and coulis

scottish cheese and biscuits £5.95
celery, sweet chutney and grapes

ice cream sundae £4.35
selection of dairy ices with chantilly cream and chocolate shavings

vanilla flavoured bread and butter pudding £4.95
with sauce anglaise

golden sponge pudding £4.95
smothered with golden syrup

white wine

| | 175ml | 250ml | bottle |
|------------------------------|-------|-------|--------|
| santa serena sauvignon blanc | £3.30 | £4.50 | £12.95 |

very clean and citrusy sauvignon blanc with bags of flavour and great balance.

| | | | |
|---------------------|-------|-------|--------|
| trulli pinot grigio | £3.90 | £5.20 | £15.50 |
|---------------------|-------|-------|--------|

flowery young aroma with a hint of spice.

| | | | |
|---------------------------------------|-------|-------|--------|
| brian mcguigan private bin chardonnay | £4.20 | £5.50 | £16.50 |
|---------------------------------------|-------|-------|--------|

a soft, ripe chardonnay with generous supple fruit flavours.

| | | | |
|------------------------------|-------|-------|--------|
| anapai river sauvignon blanc | £5.60 | £7.90 | £22.50 |
|------------------------------|-------|-------|--------|

a vibrant, citrusy wine with an aroma of fresh gooseberries and packed with tropical fruits.

red wine

| | | | |
|------------------------------|-------|-------|--------|
| santa serena cabernet merlot | £3.30 | £4.50 | £12.95 |
|------------------------------|-------|-------|--------|

black currant flavours softened by juicy plummy fruit.

| | | | |
|----------------------------|-------|-------|--------|
| gran espiral organic rioja | £3.90 | £5.20 | £15.50 |
|----------------------------|-------|-------|--------|

a fruit driven rioja character with liquorice and cherry notes.

| | | | |
|-----------------------------------|-------|-------|--------|
| brian mcguigan private bin shiraz | £4.40 | £5.90 | £17.50 |
|-----------------------------------|-------|-------|--------|

full flavoured and spicy with ripe fruit flavours.

| | | | |
|------------------|-------|-------|--------|
| fleurie ropiteau | £5.60 | £7.90 | £21.95 |
|------------------|-------|-------|--------|

silky texture with ripe raspberry and vanilla spice aromas.

| | | | |
|------------------------|-------|-------|--------|
| marques de casa concha | £6.50 | £8.65 | £25.95 |
|------------------------|-------|-------|--------|

full and concentrated with rich black currant, damsons and hints of pepper.

rose wine

| | | | |
|---------------------|-------|-------|--------|
| humboldt coast rose | £3.50 | £4.65 | £13.95 |
|---------------------|-------|-------|--------|

bags of ripe, red fruits and a good touch of sweetness adding balance.