



YOUR CHOICE OF
MAIN COURSE
& A 125ML GLASS
OF HOUSE WINE
OR SOFT DRINK

£9.95

[no.] – PLEASE REFER TO ALLERGEN GUIDE

ALLERGEN GUIDE

- { V } **Vegetarian**
- { GF } **Gluten Free**
- [1] **Celery**
- [2] **Cereals containing gluten**
- [3] **Crustaceans**
- [4] **Eggs**
- [5] **Fish**
- [6] **Lupin**
- [7] **Milk**
- [8] **Molluscs**
- [9] **Mustard**
- [10] **Nuts**
- [11] **Peanuts**
- [12] **Sesame Seeds**
- [13] **Soya**
- [14] **Sulphur Dioxide**

6oz FLAT IRON STEAK

Scottish flat iron steak, marinated in Maldon sea salt flakes and crushed chilli. Served with hand cut chips & rocket

{ GF }
[7]

FISH & CHIPS

North Sea haddock fillet, with hand cut chips and tartare sauce. With your choice of lemon batter or breadcrumbs

[2 | 4 | 5 | 7]

SUPERFOOD SALAD

Quinoa, avocado, mixed leaves and a cherry & tomato dressing

{ V } { GF }

HOMEMADE BURGER

100% Scottish steak burger, served in a toasted brioche with sliced tomato, lettuce and our house relish. Served with hand cut chips and our in-house bloody mary ketchup

[2 | 4]

MUSHROOM RISOTTO

Wild fricassee of mushroom served with carnaroli rice

{ V } { GF }

PO BOY

Panko crumbed monkfish served in a toasted brioche bun with hand cut chips & tartare sauce

[2 | 4 | 5 | 7]

**CHICKEN ASPARAGUS
PAPPARDELLE PASTA**

Thick ribbon pasta with chicken, asparagus & cream sauce

[2 | 4 | 7]



ECLECTIC FIZZ
CHAMPAGNE BAR