



STARTERS

Homemade Soup of the Day roll and butter	£ 4.50
Haggis Bon Bons, green peppercorn sauce	£ 6.25
Prawn Salad Marie Rose ^(gf)	£ 6.25
Cheese Nachos (v) cheese, salsa, sour cream, jalapenos	£ 5.75
Chilli Nachos cheese, salsa, sour cream, jalapenos, chilli con carne	£ 6.50
Tempura King Prawns, sweet chilli jam	£ 7.50
Bruschetta garlic bread, fresh tomato and basil ^(v)	£ 4.75
Garlic Bread ^(v)	£ 3.75
Mozzarella Garlic Bread ^(v)	£ 4.75

FISH

Breaded Fillet of East Coast Haddock french-fries, garden peas	£ 13.25
Blackened Cajun Salmon ^(gf) french-fries, tomato, lime and coriander salsa	£ 15.50
Breaded Whole Tail Scampi french-fries, garden peas	£ 13.25

SIDES

French-Fries ^(gf)	£ 3.50
Sweet Potato Fries ^(gf)	£ 3.50
Spicy Wedges	£ 3.50
Onion Rings	£ 3.50
Baked Potato ^(gf)	£ 3.50
Mustard Mash Potato ^(gf)	£ 3.50
Green Salad ^(gf)	£ 3.50
Mixed Salad ^(gf)	£ 3.95

DESSERT

Home-made Chocolate Brownie Raspberry Ripple Ice-cream, and Fruit Coulis ^(v)	£ 5.95
Warmed Apple Pie with Crème Anglaise served with Vanilla Ice-cream ^(v)	£ 5.75
Chocolate Nut Sundae ^(v) Vanilla & Chocolate Ice-cream, Chopped Nuts, Chocolate Sauce, topped with Freshly Whipped Cream	£ 5.75
Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice-cream ^(v)	£ 5.95
Strawberry Meringue Glacé ^(v) Fresh Strawberries, crushed Meringue, Vanilla and Strawberry Ice-cream, Strawberry Sauce and Whipped Cream	£ 5.95
Selection of Scottish and Continental Cheese ^(v) with Red Onion Chutney and Handmade Oatcakes	£ 6.95
Choose Three Scoops of Ices and Sorbet ^(v) Strawberry, Vanilla, Mint Choc Chip and Lemon Sorbet	£ 4.95

MAINS

Homemade Beef Steak Pie french-fries, garden peas	£ 13.25
Mac 'n' Cheese with spicy wedges	£ 11.95
Sweet Chilli Glazed Half Chicken ^(gf) with asian spices, served with coleslaw and sweet potato fries	£ 14.00
Confit Duck ^(A) stornoway black pudding, braised red cabbage, balsamic glaze, french-fries	£ 15.25
Pork & Apple Sausages with mustard mash and onion gravy	£ 12.95
Chilli con Carne ^(gf) steamed rice, tortilla chips	£ 12.25
Honey Glazed Ham, Cheese and Peach ^(gf) mixed seasonal leaves, cheese, coleslaw	£ 10.50
Chilled Roast Beef Salad ^(gf)	£ 11.50
Prawn Salad Marie Rose ^(gf) mixed leaves, cheese coleslaw and marie rose sauce	£ 12.50

CHAR GRILL

Prime Scotch 8oz Sirloin Steak ^(gf) green peppercorn sauce, french-fries	£ 20.25
Grilled 8 oz Gammon Steak ^(gf) with Pineapple or Fried Egg	£ 13.75
Plant Based Gourmet Burger ^(v) served on a brioche bun, with french-fries	£ 12.25
Grilled 6oz Handmade Beef Burgers served on a brioche bun, with french-fries, choose from	
Mature Cheddar and Relish	£ 12.25
Chilli con Carne	£ 12.25

SNACKS

Served between 12 noon and 5.00 pm

Baked Potatoes:-	
Cheddar Cheese and Coleslaw ^(gf)	£ 5.25
Cheddar Cheese and Pickle	£ 5.25
Tuna Mayonnaise and Red Onion ^(gf)	£ 5.25
Chilli Con Carne ^(gf)	£ 5.95
Bloomer Bread Sandwiches with crisps and side salad:-	
Mature Cheddar and Pickle	£ 5.25
Tuna Mayonnaise and Red Onion	£ 5.25
Roast Beef Salad with Horseradish	£ 5.50
Mature Cheddar, Honey Glazed Ham, Tomato and Whole Grain Mustard	£ 5.50
Baguette with Hot Fillings	
Brie and Bacon Red Onion Chutney	£ 5.95
Chilli and Cheese Melt	£ 5.95
Tortilla Wrap	
Crispy Breaded Chicken Goujons	£ 5.95
Salad and Sweet Chilli Mayo	
Prawn Marie Rose	£ 5.95

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu. Full allergen Information is available.
Customers – When ordering please inform your server as to any dietary requirements in order that we can handle your individual requirements.
GF - NGCI - no gluten containing ingredients: all fried food is cooked in a shared fryer. Some items marked as A can be adapted to Gluten Free, please ask.
Gratuities are left to your discretion. All main courses are cooked to order and some may take up to 20 minutes.

Champagne

1	Baron Albert Brut Tradition N.V. * V Quality champagne from an excellent house, smooth and dry.	£ 47.00
2	Joseph Perrier Rosé Brut N.V. * V A magnificent pink champagne which is the ideal celebration drink, or just to say "I love you".	£ 57.80
3	Bollinger Special Cuvée N.V. One of the top producers of premium champagne.	£ 71.00

Sparkling Wine

4	Baron D'Arignac Brut N.V. A fine French fizz that can be enjoyed on its own. Crisp, dry and refreshing.	£ 23.90
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Prosecco

5	La Delfina Prosecco DOC * Organic	£ 27.50
6	Villa Sandi Prosecco Spumante DOC * V 20 cl mini bottle Light, dry and refreshing.	£ 8.95
7	Villa Sandi Rose Prosecco Spumante 'Il Fresco' * V	£ 28.50
8	Villa Sandi Rose Prosecco DOC * V 20 cl mini bottle Delightful pink glass of bubbles.	£ 8.95

France

9	Rocca Maura Cotes du Rhone Bio Rouge * Organic Spicy Syrah and generous Grenach, medium bodied with an abundance of cherry fruit.	£ 32.00
10	Marcel Martin Merlot Ripe berries, plum and cherry characters perfect with beef and cutlets.	£ 18.90
11	Château Routas Rosé Provence produces the very best of Rosé wines, which are growing in popularity. Delicious vibrant flavours with a seductive freshness	£ 19.95
12	Marcel Martin Chardonnay Enjoy this light and refreshing wine with seafood and chicken dishes.	£ 18.90
13	Richemer, Piquepoul Elegant aromas of citrus, pear and herbs ideally suited to seafood	£ 21.50
14	Haut Poitou Sauvignon Blanc A stunning find, this Loire Sauvignon is a great alternative to Pouilly Fume, A zesty fresh character, a must try!	£ 30.95
15	Hugel & Fils Pinot Blanc * V This Pinot Blanc is elegant and intensive: with lively freshness and fruity flavours of ripe apples and a hint of elderflowers.	£ 34.95
16	Hugel & Fils Pinot Noir * V Light crimson in colour with a powerful smoky cranberry nose and lively sour cherry and cranberry fruit on the palate.	£ 34.95

Spain

17	Paternina 'Banda Azul' Crianza Rioja Soft red wine with gentle vanilla flavours, perfect for red meat dishes.	£ 24.80
18	Ileiroso Luzmillar Roble Spicy and intense with liquorice and black pepper notes on a base of ripe blackberry and cherry fruit.	£ 27.95
19	Miguel Torres Vina Esmerelda Rose Fresh, light and silky on the palate with exquisite aromas of pomegranate and the scent of wild roses.	£ 23.95
20	Valdepalacios Rioja Blanco Produced from the Viura grape this unoaked white Rioja has an intensely fruity aroma. A perfect match for salads and fish.	£ 21.80
21	Campos Reales Verdejo A bright and refreshing style bursting with zingy lemon and fresh grapefruit with herbal hints on the finish.	£ 21.95
22	Familia Torres 'Atrium' Chardonnay Exquisite dried fruit aromas, then hazelnuts and praliné coupled with a silky, lively, fresh finish.	£ 26.50

Italy

23	Montepulciano D'Abruzzo, Dea Del Mare * Organic Warm, welcoming, popular wine that delivers a dark berried fruit with a touch of spice that accompanies lamb and red meats.	£ 18.50
24	'Oro dei Sani' Chianti Riserva This wine has plenty of personality, with lively cherry, liquorice, violet and blackberry notes.	£ 26.50
25	Cantina di Ora Amicone Made using dried grapes as they do in Amerone production Giving the wine real depth, with cocoa and dark fruit flavours.	£ 27.50
26	Terre di Chieti Pemo Pecorino delightful fruity atomas, with citrus and delicate notes of white peach and pear, then a refreshing mineral finish.	£ 23.30

Austria

27	Grüner Veltliner, Winzer Krems * V Very fashionable since appearing on the 'Food Show' It is light and sumptuous with a hint of greengage and superb with fish, chicken and pasta dishes.	£ 25.50
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Chile

28	Santa Luz Reserva Pinot Noir * V A wonderful soft velvet style red with bags of fruit flavours Great with meat and chicken dishes.	£ 21.00
29	Santa Digna Reserva Merlot (Fair for Life) Rich berried style with cherry and damson flavours.	£ 25.70

Chile

30	Loma Negra Pinot Grigio This fresh style shows hints of green apples and pears with a soft round body. Very good with salads and seafood.	£ 18.50
31	Santa Helena 'Varietal' Chardonnay An unoaked wine showing the best qualities of the grape: licious tropical fruit of melon and guava and a rounded texture.	£ 20.85

Australia

32	The Accomplice Shiraz Easy drinking warm and blackberry flavours, great with lamb and pork dishes.	£ 20.95
33	'Samuel's Collection' Grenache Shiraz Mataro, Yalumba * V A well bred, strapping and savoury wine with liquorice and red berry notes.	£ 35.00
34	'Samuel's Collection' Shiraz Cabernet Sauvignon, Yalumba * V Silky and elegant, tasting of sweet blackcurrants and blueberries	£ 35.00
35	The Accomplice Chardonnay * V This wine is full of peach and nectarine fruit with a creamy rounded finish, Excellent with seafood and poultry dishes.	£ 20.95

New Zealand

36	Giesen Estate Pinot Noir * Organic Deliciously fruity, excellent with lamb and pork.	£ 28.70
37	Giesen Riesling * Organic For those that enjoy a less dry style with wine is perfect and also goes well with Asian style dishes.	£ 26.50
38	Salmon Run Sauvignon Blanc Fresh and aromatic reflects this style of dry white from this top New Zealand winery.	£ 21.50

South African

39	Cape Dream Pinotage Generous ripe fruit with classic liquorice flavours.	£ 19.95
40	Running Duck Sauvignon/Chenin Blanc—* Organic * Clean, crisp and a great favourite.	£ 20.95
41	Painted Wolf 'The Den' Sauvignon Blanc * V The wine shows amazing elegance balancing perfect acidity with mineral and tropical aromas of ripe fruit.	£ 25.50

Argentina

42	Beefsteak Club Malbec * V Deep Red Wine with dark forest berry fruits and a long aftertaste. Designed for red meats and steaks.	£ 22.90
43	Mauricio Lorca Malbec 'Fantasia' * V Aromas of ripe red fruit, cassis and black pepper with violets and a touch of spice on the palate.	£ 29.95



Red House Wine Bottle

	250ml	175ml	125ml				
44	Baron D'Arignac Cabernet Sauvignon, Southern France Very smooth soft juicy red, full of ripe berry flavours.	£18.50	£6.75	£4.95	£3.75		
45	Santa Luz 'Alba' Merlot, Chile A soft rounded red, full of berried flavours and cherries. Excellent to quaff and with red meat dishes or cheese course.						
46	Les Vignerons Grenache/Pinot Noir, Southern France * Organic Ripe, juicy and soft this blends the floral nature of Grenache.						
Rose House Wines				Bottle	250ml	175ml	125ml
47	Baron D'Arginac Syrah Rose, Southern France Delicious medium-dry rose with soft peachy fruit and blackcurrants on the palate.	£18.50	£6.75	£4.95	£3.75		
White House Wines				Bottle	250ml	175ml	125ml
48	Baron D'Arignac Colombar, Southern France Crisp fruity white with citrus flavours. Excellent with seafood, poultry and just great to quaff.	£18.50	£6.75	£4.95	£3.75		
49	Santa Luz 'Alba' Sauvignon Blanc, Chile Deliciously fresh style of wine that makes it suitable for enjoying on its own, with seafood or chicken dishes.						
50	Les Vignerons Muscat/Viognier, Souter France * Organic A delicious not too dry aromatic wine with hint soft white peach and apricots mixed with notes of honey.						
51	Dea del Mare Cataratto/Pinot Grigio, Sicily Light soft fruit filled wine with delicate finish. Perfect with pizza, pasta and ethnic dishes.						
Dessert Wine				500ml Bottle		125ml	
52	Luis Filipe Edwards late Harvest Viognier, Sauvignon Blanc Beautiful golden, deliciously sweet with well balanced acidity.	£16.95			£5.80		
De-Alcoholised Wine ABV 0.5%				Bottle	250ml	175ml	125ml
54	Torres Natureo Muscat White * V Enjoy wine flavours without the risk. Dry and fruity from the great Spanish house of Torres.	£15.95	£5.50	£3.95	£2.75		
55	Torres Natureo Syrah Red * V Compliments meat and cheese dishes.						

All table wines and quality wines on this list have an alcohol content of between 5% and 16% by volume.