

MAINS

HAGGIS, BASHED NEEPS & TATTIES 9.99

SIDE OF WHISKY PEPPER SAUCE
VEGETARIAN AVAILABLE

MACARONI CHEESE 9.99

MADE HERE WITH EXTRA MATURE CHEDDAR SAUCE
SERVED WITH CHUNKY TWICE COOKED CHIPS AND
SALAD
VEGETARIAN

VEGETARIAN CURRY 12.99

A VEGAN MEDIUM STRENGTH FALAFEL, SWEET POTATO &
SPINACH CURRY SERVED WITH RICE, NAAN, POPPADUM
& PICKLES
VEGAN (GLUTEN FREE AVAILABLE)

CUBANOS 11.99

TRADITIONAL CUBAN SANDWICH TOASTED ON
BUTTERED BLOOMER WITH MOJO PORK, SWISS CHEESE,
GHERKIN, MUSTARD AND HAM SERVED WITH FRIES,
VINE TOMATO, RED ONION AND FETA SALAD

HOMEMADE STEAK PIE 13.99

SLOW COOKED PREMIUM STEAK IN OUR OWN RECIPE
GRAVY, YOUR CHOICE OF MASH OR CHIPS WITH
BUTTERED VEGETABLES

VEGAN MEDITERRANEAN 12.99

VEGETABLE TART

VEGAN PASTRY TART WITH ONION, TOMATO, PEPPERS,
COURGETTE, BASIL, PARSLEY & PUMPKIN SEED SERVED
WITH SUN BLUSHED TOMATO COUS COUS, MIXED LEAF
SALAD AND HOMEMADE VEGAN LEMON MAYO

CHICKEN BALMORAL 14.99

FLAME GRILLED WHOLE FRESH CHICKEN BREAST,
CAMPBELLS HAGGIS, WHISKY PEPPER SAUCE, CHIPS &
MIXED SALAD

CRISPY DUCK YAKISOBA 15.99

JAPANESE STYLE DUCK ON A BED OF YAKISOBA
NOODLES WITH CRISPY VEGETABLES FINISHED WITH
HOISIN SAUCE AND BLACK SESAME

CHICKEN OR HAGGIS NACHOS 14.99

LARGE BOWL OF PAN FRIED CAJUN SPICED CHICKEN OR
HAGGIS WITH ROASTED RED PEPPER, FRIED ONIONS,
GUACAMOLE, SOUR CREAM, CHILLI TOMATO RELISH ON
NACHOS GRILLED WITH MOZZARELLA
GF & VEGAN AVAILABLE

BAVARIAN CRISPY CRACKLING 15.99

HOCK

LARGE PORK HOCK MARINATED IN BEER FOR 48 HOURS
BEFORE BEING SLOW COOKED OVERNIGHT IN BEER,
GARLIC & HONEY SERVED ON CREAMED MASH WITH
STORNOWAY BLACK PUDDING, SMOKED BACON, PEAS
AND CABBAGE MEDLEY

CHICKEN FAJITAS 14.99

SLICED CHICKEN BREAST, ONIONS, PEPPERS IN SPICY
SAUCE, FLOUR TORTILLAS, SOUR CREAM, GUACAMOLE,
SALSA, CHEDDAR
VEGAN AVAILABLE

SLOW COOKED BEER BRAISED PORK 16.99

BELLY WITH MANGO AND MUSTARD

GLAZE

OUTDOOR REARED PORK BELLY SLOW BRAISED IN BEER,
SEA SALT & FRESH THYME SERVED WITH DAUPHINOISE
POTATO AND BUTTERED MEDLEY OF GREENS, BROAD
BEANS AND PEAS
GLUTEN FREE

HOUSE CORNED BEEF WITH DIJON 16.99

MADEIRA SAUCE

BEEF BRISKET IN OUR OWN RECIPE BRINE SLOW
COOKED TO CREATE AN OLD CLASSIC SERVED HOT WITH
DIJON MUSTARD & MADEIRA SAUCE, MASHED POTATOES
AND FRESH VEGETABLES
GLUTEN FREE

SLOW ROAST LAMB SHANK 16.99

LARGE LAMB SHANK OVERNIGHT ROASTED WITH RED
WINE & ROSEMARY SERVED ON CREAMED MASH AND
FRESH BUTTERED VEGETABLES

FRIED CHICKEN & WAFFLE 13.99

CRISPY BUTTERMILK CHICKEN ON SWEET WAFFLE WITH
SPICED KOREAN BIBIMBAP SAUCE & SPICY ASIAN SALAD

FISH AND CHIPS 13.99

YOUR CHOICE OF FRESHLY BREADED OR BATTERED
HADDOCK SERVED WITH CHIPS, MIXED LEAF SALAD OR
GARDEN PEAS AND CHEF'S TARTARE SAUCE
GLUTEN FREE

SEA BASS FILLET RISOTTO 15.99

FILLETED & GRILLED SERVED ON ASPARAGUS,
PARMESAN, BROAD BEAN AND ROASTED GARLIC
RISOTTO WITH BASIL OIL
GLUTEN FREE

NDUJA SPICED PRAWN LINGUINE 14.99

SPICED ITALIAN SAUSAGE PASTE WITH TOMATO AND
GARLIC SAUCE TOSSED WITH LINGUINE, GARLIC, FRESH
HERBS AND KING PRAWNS SERVED WITH GARLIC
SOURDOUGH

SCAMPI 12.99

WHOLE TAIL DEEP FRIED SCAMPI, TWICE COOKED
CHIPS, MIXED LEAF SALAD OR PEAS WITH CHEF'S
TARTARE SAUCE

BEEF LASAGNE 12.99

CHEF'S HOMEMADE LASAGNE SERVED WITH SALAD &
GARLIC SOURDOUGH

VEG SUPERFOOD LASAGNE 12.99

BUTTERNUT SQUASH, COURGETTE, CARROT, SWEET
POTATO, CHIA SEED, FLAX SEED, GOJO BERRY,
SUNFLOWER, PUMPKIN SEED, SESAME SEED WITH
MIXED SALAD & GARLIC SOURDOUGH
VEGETARIAN