LUNCH MENU

2 COURSES £17 | ADD DESSERT FOR £5

STARTERS

SOUP OF THE DAY (v, vea, gfa)

With warm bread

HAGGIS BON BONS

Whisky and onion jam, rocket leaf and balsamic dressing

KOREAN FRIED CAULIFLOWER (v, vea)

Chilli and garlic glaze, sesame greens

GRILLED GOATS CHEESE (v, gfa)

Ciabatta crouton, onion chutney, baby spinach salad, red pepper coulis

FRIED CHICKEN WINGS

Bourbon and bbq glaze and ranch sauce

MAINS

BEER BATTERED HADDOCK GOUJONS

Fries, mushy peas and lemon

PENNE ARRABBIATA (v, vea, gfa)

Slowed cooked tomato and herb ragu, fresh chilli, basil and parmesan

SLOW COOKED BEEF CASSEROLE (gfa)

Creamy potato, glazed roots and rich gravy

CHARGRILLED MARINATED CHICKEN (gfa)

Chunky salad with sourdough croutons, tomato and pickles, honey and mustard dressing

CLASSIC MAC & CHEESE (v, gfa)

Mull cheddar crumble

SOUTHERN FRIED CHICKEN BURGER (v, gfa)

Brioche bun, house sauce, crisp lettuce, tomato and fries

DESSERTS

STICKY TOFFEE PUDDING (v)

Toffee sauce, vanilla ice cream

MINI MESS (v, gfa)

Crushed meringue, berry compote, ice cream and berry coulis

CHOCOLATE FUDGE BROWNIE (v)

Chocolate sauce and vanilla ice cream

SELECTION OF ICE CREAM (v, gfa)

Please ask our team for flavours

VEGAN ICE CREAM (ve, gfa)

With Fresh Berries

LIGHT BITES

TOASTED BLT CIABATTA £10.00

Crispy bacon, cos lettuce, plum tomato, cracked pepper and ranch sauce

BBQ CHICKEN WRAP £13.00

Crispy BBQ chicken, tomato, lettuce & ranch mayo

GRILLED HALLOUMI WRAP (v) £12.00

Moroccan hummus, spinach, tomato, cucumber, chilli oil

TUNA MELT CIABATTA £12.00

Tuna and red onion mayo, cheddar cheese

GOATS CHEESE CIABATTA £11.00

Onion jam, marinated tomato & fresh basil

BIRD 6 BELL

BAR • RESTAURANT