





2 COURSE MENU £17 | ADD DESSERT FOR £5

TO START

Carters Soup of the Day (v, vea, gfa)
Warm crusty bread

Haggis Gateaux

Bashed neeps, champit tatties, whisky and grain mustard cream

Crispy Vegetable Tempura

Chilli and coriander batter, spiced sesame greens, teriyaki dip

Mozzarella Arancini Balls

Herb crumb, spicy tomato ragu, balsamic rocket salad

Prawn Cocktail (Supplement £3)

North Atlantic prawns, crisp gem, cucumber and apple salad, Marie rose and lemon, sourdough crisp

MAINS

Beer Battered Haddock Goujons

Fries, peas and tartare

Chargrilled Escalope of Chicken (gf)

Creamed potato, thyme roast roots, peppercorn sauce

Moules-Frites (gfa)

Steamed Shetland mussels, garlic, white wine and parsley cream and fries

Cajun Chicken Burger

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

Roast Butternut Squash and

Sage Risotto (v, vea, gf) Toasted pine nuts, truffle oil

Spaghetti Arrabbiata (gfa, v, vea)
Spiced tomato and herb ragu, basil oil and rocket

LIGHTER BITES AND SANDWICHES

BLT Ciabatta Toasted ciabatta, crispy bacon, cos lettuce, plum tomato, cracked pepper and ranch sauce	£10.00
Crispy Chicken Strips Spicy mayo, shredded cucumber salad and flat bread	£12.00
Caprese on Sourdough Burrata, vine tomato, red onion, fresh basil and basil oil	£13.00
Breaded Camembert Onion jam, rocket leaf, balsamic and flat bread	£11.00
Prawn Marie Rose Open ciabatta, cucumber, cherry tomato and apple salad	£13.50
Chargrilled Marinated	
Chicken Salad (gfa) Chunky cucumber, sourdough croutons, tomato and pickles, honey and mustard dressing	£11.00
Smashed Avocado, Double Poached	
Eggs, Sourdough Toast (v, gfa)	£10.00

DESSERTS

Sticky Toffee Pudding (v)

Toffee Sauce, vanilla ice cream

Classic Vanilla Crème Brûlée Crisp caramel, butter shortbread

Selection of Ice Cream (v) Please ask our team for flavours

Choux Bun

Sugar crust, chocolate fudge sauce and crème diplomat