

## WE LOOK AFTER OUR TEAM, BECAUSE THEY LOOK AFTER YOU:

- 10% of our net profits are shared with every employee who's been with us 12+ months. The amount is based on hours worked, not salary, to make it fair.
- A discretionary service charge will be added to your bill and 100% of this will be allocated the team. This also applies to any other card or cash tip you leave. All tips are shared out through a system controlled by a team representative.

#### **NIBBLES**

Warm Bread (v, vea) £6.00 Extra virgin olive oil, balsamic vinegar

Marinated Olives & Feta Cheese (v, gf) £6.00

Red Pepper Hummus Dip (ve) £5.50 With paprika tortilla crisps

> Sticky Corn Ribs (ve) £5.50 With Korean sauce

### STARTERS

Paprika Roast Pepper & Tomato Broth (v, vea, gfa) £6.45 Sour cream, herb croutons, basil oil

> Chicken Liver Parfait (gfa) £8.95 Toasted brioche, plum and apple chutney

Bang Bang Cauliflower (ve) £8.45 Asian salad, sriracha sauce

Crispy Tempura

Chilli and coriander batter, spiced sesame greens, teriyaki dip

Chicken £8.95 / Vegetable (v,vea) £8.25

Roast Pepper Hummus (v, vea, gfa) £8.75 Sweet drop peppers, pickled shallot, toasted seeds, endive and herb salad, feta cheese

Chicken Satay Skewer (gf)  $\pounds 8.95$ Toasted coconut, coriander and lime salad, satay mayonnaise

> Crispy Duck Bao Bun £9.75 Shredded salad, toasted sesame, teriyaki glaze

Seared Scallops  $\pounds 12.95$ Stornoway Black Pudding, pea puree, apple and pea dressing

## BURGERS

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

Classic Prime Beef Burger £17.45

Southern Fried Chicken Burger £16.45

With Memphis BBQ sauce

Beetroot, Quinoa & Roast Pepper Burger (v, vea) £15.95

Veganaise, slaw, spicy mayo

Toppings:

Add Bacon £3 | Haggis £3 | Cheese £2 | Onion Rings £2 | Jalapenos £2

## GRILL

Chargrilled Scotch 10oz Rib-Eye Steak (gfa) £33.95 Roast tomato, Portobello mushroom, hand cut chips, peppercorn sauce, watercress salad

> Steak Frites  $\pounds 23.95$ Chargrilled 60z Sirloin, fries, peppercorn sauce

#### MAINS

Traditional Steak Pie Honey roast roots, creamy mash or hand cut chips	£18.45
Beer Battered Fish and Chips Sustainable haddock, hand cut chips, mushy peas and tartare	£17.95
Classic Mac & Cheese (v, gfa) Mull cheddar & parsley crumble, garlic ciabatta	£14.45
Chicken Tikka Butter Masala Curry Aromatic braised rice, fresh coriander and lime	£17.95
Sweet Potato & Cauliflower Rogan Josh (v, vea)  Fragrant curry with chickpeas, spinach and yoghurt, aromatic braised rice  Add crispy chicken £3.00	£15.95
Seared Fillet of Sea Bass (gf) Herb crushed potatoes, shallot, lemon and caper beurre blanc, sauté greens and samphire	£20.95
Bang Bang Salad (v, vea) Spiced corn, chickpea and peppers, shredded salad, rocket and watercress, sriracha mayo Add Grilled Chicken £3 / Add Sea Bass £5	£14.95
Pan Roasted Lamb Rump (gf) Dauphinoise potatoes, thyme baked carrot, sprouting broccoli, pea puree and port jus	£24.95
Roast Breast of Chicken (gf) Stuffed with red pesto, basil and mozzarella, rich tomato ragu, crispy baby potatoes, rocket and parmesan salad	£18.45
Fresh Pea & Mint Ravioli (v) Ricotta and lemon cream, pea shoot and shallot salad	£17.25

## SIDES

House Fries (v) £4.25

Seasoned Fries (v) £4.50

Cajun spice | Parmesan truffle | Salt & pepper chilli

Gunpowder Potatoes (ve, gfa) £5.25 Masala, fresh chilli, coriander

Warm Poppadoms & Spiced Onions (ve) £6

Battered Onion Rings (v) £4.75

Buttered Mash (v) £5.00

Baby Mac & Cheese (v) £5.45

Garlic Bread (v) £4.45 / With Cheese £4.95

Please alert your server of any food allergies or intolerances that you have and we will do our best to accommodate your needs.

(v) vegetarian dish | (va) vegetarian available | (gf) gluten free dish | (gfa) gluten free available | (ve) vegan dish | (vea) vegan available





Sticky Toffee Pudding (v) Vanilla ice cream	£8.25
Apple Berry Crumble Slice (v) Crème anglaise	£7.95
Dark Chocolate & Salted Caramel Torte (v, vea, gfa) Honeycomb, berry compote	£8.25
Trio of Ice Cream (v, vea, gf)	£6.95
Banoffee Sundae (v) Caramelised banana crumb, toffee sauce, vanilla ice cream	£8.45
Fresh Berries and Champagne Sabayon (v) Fresh mint and lemon balm	£7.95
Mini Eton Mess (v, gfa) Crushed meringue, berry compote, Chantilly cream, vanilla ice cream	£5.45
Scottish Cheese Board (gfa) Isle of Mull, Clava Brie, Hebridean Blue, chutney, oatcakes and grapes	£12.45

# – SUNDAYS – WELL SPENT...

Sundays are made for family, friends, and the unbeatable Sunday Roast!

Ask our team about our delicious Sunday Menu.