

Enjoy a la carte or
2 courses £18, 3 courses £22
Small Plates

V Soup of the Day served with seeded crusty brown bread & butter - 4.75

Chicken Liver Pate infused with brandy, accompanied by crisp seasonal salad, red onion chutney and mini oatcakes - 8.95

V Butter Bean, Cucumber and Radish Salad tossed in an olive oil, lemon and parsley dressing - 8.25 **

Arbroath Smokie Crepe with sautéed leeks and a creamed white wine, lemon and mustard sauce - 8.95

V Whipped Goats Cheese with honey baked fig, crispy pancetta and candied walnuts – 8.75

Lamb and Black Pudding Croquette served on an apple, mint and whiskey chutney -8.95

Our famous **Smoked Haddock Chowder** - small 7.95 / 12.50 large
a delicious creamy fish stew of smoked haddock, potato, sweet peppers, sweetcorn and saffron, served with home baked seeded bread and butter

Main Courses

Grilled Sea Bream with romesco sauce, tenderstem broccoli and a fennel and watercress salad – 13.50

Cod and Chorizo Fishcake with chunky chips, seasonal leaves and a lemon and chive aioli -12.75

V Vegetable Bake, roasted aubergine and butternut squash in a sun-blushed tomato and basil sauce topped with a savoury walnut crumb – 12.75 **

Venison Goulash Perthshire venison slowly braised with smoked paprika, served with a sour cream sauce and scented rice -13.50

V Vibrant Pea Risotto with baked plum tomato and parmesan crisps – 12.50 **

Roast Loin of Perthshire Pork set on tarragon scented mash potato with a Dijon mustard and wild mushroom sauce – 13.50

Daily Specials - Please check the blackboard, your wine list or ask your server

** - Vegan

Traditional Sandwiches

To add Soup of the Day to a Sandwich Platter, please add 2.95 to the cost of your sandwich, or add 5.50 to have a chowder and sandwich platter

All of our sandwiches are served on brown bread with lightly salted crisps and dressed leaves. White or gluten free bread are available on request

Chicken and Bacon

in cracked black pepper mayonnaise - 6.95

Honey Baked Ham

with smoked cheddar and apple and red onion slaw- 6.95

V Mature Scottish Cheddar

with red onion marmalade - 6.75

V Egg Mayonnaise

creamy free-range egg, mayonnaise and fresh cress - 6.40

Tuna Mayonnaise

with spring onion and cucumber - 7.25

Topside of Scottish Aberdeen Angus Roast Beef

with rocket and horseradish - 6.95

V Avocado and Pesto Wrap

with pea and mint pesto and roasted red pepper – 6.95 **

Hot Sandwiches

Bacon, Brie and Cranberry Ciabatta

with dressed house salad and crisps – 9.25

Flat Iron Steak Ciabatta

with red onion marmalade and blue cheese mayo served with seasonal salad - 9.95

Side Orders

Portion of Twice Fried Homemade Chips - 3.75

Bowl of House Dressed Salad - 2.95

Cajun Sweet Potato Fries – 3.75

Portion of Bread & Butter - 1.25

** - Vegan

Desserts

Sticky Toffee Pudding with toffee sauce and vanilla ice cream -5.95

Apple and Plum Crumble with crème Anglaise -5.95

Pear and Frangipane Tart with crème fraiche sorbet -5.95

Choux Buns with banana Chantilly cream topped with a dark chocolate and hazelnut sauce -5.95

Arran Dairies Ice Cream, choose from 2 or 3 scoops of vanilla, strawberry or chocolate served in a brandy snap basket – 3.95/4.95