

A LA CARTE MENU

Vegan Mezze Platter Roasted Flat Bread and Chakchouka on a platter with Marinated Olives, Hummus and Olive Oil and Balsamic Vinegar (Vegan)	£7.95
Pan Fried King Prawns	£7.50
Served in a Garlic and Lime Butter on a bed of Crunchy Salad (GF)	
Deep Fried Brie Wedges	£6.95
Served with Crunchy Salad and Cranberry Sauce (V)	
Haggis and Black Pudding Bon Bons	£7.30
Served with Crunchy Salad and a Honey and Whisky Cream Sauce	
MAINS	
Vegetable Tagine	£13.95
Courgette, Aubergine, Red Onion, Tomato and Potato slow cooked in the	
traditional way in a warm spiced Tomato Sauce served with Toasted Flat Bread (Vegan)	
8oz Sirloin Steak	£23.95
Cooked to your liking served with Sauteed Mushrooms and Onions, Char Grilled Tomato,	
Chips and Creamy Peppercorn Sauce (GF)	
Pan Fried Pork Fillet	£17.95
Served on a bed of Black Pudding, New Potatoes and Kale, finished with a Honey and Almond Jus and a Carrot Jam Garnish	
	615.05
Highland Chicken Chicken Breast stuffed with Haggis, wrapped in Parma Ham, served on a bed	£15.95
of Black Pudding Mash with Green Beans, Haggis and Black Pudding Bon Bons.	
Finished with a creamy Honey and Whisky Sauce	
Slow Cooked Braised Lamb Rump	£18.95
Served with Creamy Mashed Potato, Market Vegetables, Sweet Potato Puree and	
finished with a Redcurrant Jus	
Cajun Spiced Salmon Fillet	£17.95
Served on Crushed Potato, Fine Green Beans finished with a Garlic Butter	
SIDES	
Chips £2.95 Beer Battered Onion Rings £3.25 Mashed Potato £2.50 Side Salad £3.50	
Baby New Potatoes £2.95 Garlic Bread £2.50 Garlic Bread with cheese £3.00	