

# M E N U

## *S t a r t e r s*

Soup served with fresh bread £5.00 V

Sweet potato & homemade pesto salad £6.95 VG GF

Chicken salad with herb croutons & ranch dressing £7.50

Prawn cocktail £6.95 GF

## *M a i n s*

Haggis, neeps & tatties served with whisky sauce £12.95

North Sea haddock and chips served with peas & tartare sauce £15.95

Braised pork sausages In a black Isle red kite onion gravy served with mashed potato £14.95

Macaroni cheese served with a side salad, chips & garlic bread £14.95 V

Vegetable curry served with basmati rice & popodom £14.95 VG GF

Chicken, leek and bacon pie served with new potatoes & roasted vegetables £16.95

Steak and ale pie served with new potatoes & roasted vegetables £16.95

Cullen skink Pie served with new potatoes & roasted vegetables £16.95

Beef burger on a toasted brioche bun served with Chips, side salad & homemade coleslaw £15.50  
Add Haggis/Cheese £1.20

Venison burger on a toasted brioche bun served with Chips, side salad & homemade coleslaw  
£15.95

## *D e s s e r t*

Homemade cheesecake £7.50

Homemade Sticky toffee pudding served with vanilla ice cream & toffee sauce £7.95

Vegan chocolate brownie served with vegan ice cream & vegan chocolate sauce £7.95 V GF

Cheese board, a selection of Scottish cheese accompanied with oat cakes, celery sticks, grapes & red onion chutney £12.50

Vanilla ice cream £5

Sorbet £5.50 V

*V - Vegetarian GF - Gluten Free VG - Vegan*

*Minium order of one main per person  
10% Discretionary Service charge*