

2 COURSE SET MENU £16.95

STARTERS

HOMEMADE SOUP OF THE DAY with Brown or White Bread

THOUSAND ISLAND PRAWN COCKTAIL Prawns, Avocado, Crispy Little Gem & Cherry Tomato Salad & Fries with Lemon Wedge

CRISPY TEMPURA WITH GARLIC MAYONNAISE & SWEET CHILLI

Choice of CHICKEN | VEGETABLE | KING PRAWN | MIX OF ALL 3

HOUSE NACHOS Topped with Salsa, Guacamole, Sour Cream, Cheddar Cheese & Choice of Topping

HAGGIS FRITTERS with Crisp Salad Leaves & Whisky Mayo

SMALL CAESAR SALAD Baby Gem Lettuce, Grana Padano Parmesan Shavings, Croutons & Homemade Caesar Dressing

MOZZARELLA STICKS (V)

with Salsa Dip

ADD ANY DESSERT £5

CHOCOLATE FUDGE CAKE Served with Vanilla Ice Cream, Chocolate Sauce & Fresh Fruit

STICKY TOFFEE PUDDING Served with Toffee Sauce, Vanilla Ice Cream & Fresh Fruit

CHEESECAKE OF THE DAY Served with Vanilla Ice Cream, Fresh Fruit & Chantilly Cream

STICKY TOFFEE PUDDING SUNDAE Vanilla Ice Cream, Chantilly Cream, Strawberries & Toffee Sauce

MIXED BERRY SUNDAE

MAIN COURSES

TRADITIONAL STEAK PIE Served with Fresh Market Vegetables, Puff Pastry lid & choice of New Potatoes or Seasoned Fries

CHEF'S TRADITIONAL MACARONI Freshly cooked Macaroni in a Mornay Sauce

FISH & CHIPS Beer Battered Haddock, served with Garden Peas, Tartar Sauce, Fresh Lemon Wedge & Seasoned Fries

RETRO BREADED SCAMPI Deep fried until golden, served with Peas, Seasoned Fries, Lemon Wedge & Sauce De Tartare

TRADITIONAL HOMEMADE LASAGNE Chefs' own recipe of Minced beef, Bechemel, Tomatoes, Garlic & Mozzarella

TRADITIONAL ROAST OF THE DAY With all the Trimmings

CHICKEN KIEV Breaded Chicken Breast stuffed with Smoked Cheddar & Garlic Butter served with Creamy Potatoes & Seasonal Veg

PAN FRIED PEPPER CHICKEN New potatoes, Steamed Seasonal Veg, Creamy Pepper Sauce

TRADITIONAL MINCE, TATTIES & DOUGHBALLS Beef Mince in Gravy with Mash Potatoes and Peas

PRAWN MARIE ROSE SALAD Prawns in a Thousand Island Mayo on Chopped Lettuce & Tomato - Old Skool

CHICKEN BALMORAL Chicken Breast stuffed with Haggis & wrapped in Ayrshire Bacon, served with Creamed Potatoes, Seasonal Vegetables & Pepper Sauce

SCOTCH PIE BEANS & CHIPS Any Jim Nisbet Butchers pie with baked beans and seasoned fries

CUMBERLAND SAUSAGE & MASH Served with Onion Gravy

PIE £4, PIE & PINT £8 ASK YOUR SERVER WHICH PIES

Fresh Fruit, Vanilla Ice Cream, Chantilly Cream & Raspberry Sauce

THEY BAKE SUNDAE

Tray Bake from our cabinet, chopped and layered with Ice Cream & Cream & Fruit with Raspberry Sauce topping

BRAMLEY APPLE PIE

with Toffee Sauce & Vanilla Bean Ice Cream

LUXURY 3 SCOOP ITALIAN GELATO COUPE 3 scoops of any flavour we have from our award winning artisan Italian Gelato supplier.

Ask your server what we have available today.

WE HAVE AVAILABLE. OUR PIES ARE FANTASTIC AND WE'VE LOADS OF DIFFERENT FLAVOURS. CHOOSE YOUR PIE AND HAVE A LOOK WHAT WE HAVE ON DRAUGHT

ALLERGIES

Vegetarian, Vegan & Gluten Free. We can tailor most dishes to your requirements. Please ask your server for details. They may take a little longer but we'll do our best. Consuming raw meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Customer Satisfaction is very important to us, if you would like information regarding potential allergens within our dishes please ask staff for information.



LIGHT LUNCH

SERVED FROM 12PM TILL 5PM - 7 DAYS

THICK CUT SANDWICHES / TORTILLA WRAPS

$\pounds 8$

WHITE OR BROWN SERVED WITH SMALL SALAD, TORTILLA CHIPS & COLESLAW

CHOOSE YOUR FILLING FROM:

FAJITA CHICKEN

TUNA MAYO

PRAWN MARIE ROSE

SOUTHERN FRIED CHICKEN & LIME MAYO

HAM, CHEESE & ENGLISH MUSTARD

CHEESE, AVOCADO & SALAD

BAKED JACKET POTATOES

£8

SERVED WITH SALAD, TORTILLA CHIPS & COLESLAW

CHOOSE YOUR FILLING FROM: TUNA MAYO PRAWN MARIE ROSE

FAJITA CHICKEN

CHEESY BEANO

CHILLI & CHEESE

ADD SOUP OR FRIES FOR £3

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