

STARTERS

Smoked Mackerel & Roasted Potato Salad	£7.00
rocket -pickles – dill - sweet tangy mustard dressing	
Prawn Cocktail	£6.75
Marie rose sauce – baby lettuce – garden salad (gf available)	
Duck & Orange Pate	£7.00
Barnetts Oatcakes - salted butter - onion chutney	
Deep Fried Brie Wedges	£6.00
panko crumbs - cranberry sauce, seasonal salad	
Haggis Bon Bon	£6.00
creamed mash – turnip – whisky and mustard sauce	
Soup of the Day	£6.50
Artisan bread – butter (v & gf available)	
Pan Seared Scallops	£12.50
chilli butter – parsley – bacon (gf available)	
Chargrilled Chicken Wings	£7.00
Hot & spicy pineapple sauce	
Rocket Salad	£6.00
parmesan shaving – tomatoes - balsamic glaze – toasted almonds (v & gf available)	

MAIN COURSE CLASSICS

Moussaka with Greek Style Vegetables	£17.00
aubergines – potatoes – lamb mince- tomato sauce- bechamel sauce	
Lasagne	£15.00
Beef or vegetable - garlic bread – seasonal salad	
Macaroni Cheese	£12.50
garlic bread – seasonal salad	
Mexican Fajitas	£15.00
spicy chicken – beef – vegetables – prawn – chicken & beef combo	
Rib-Eye Steak	£32.00
tomato – mushrooms – chips - choose a sauce – pepper - blue cheese – bearnaise	
Pittenweem Haddock or Smoked Haddock	£14.00
battered or breaded – chunky chips – peas – tartare sauce – lemon (gf available)	
Wholetail Scampi	£14.50
breaded – chunky chips – peas – tartare sauce – lemon – seasonal salad	
Pan Fried Seabass (GF Available)	£15.00
Mediterranean vegetables – herb roasted potatoes - balsamic glaze	
Sausage and Mash	£15.00
Cumberland sausages – creamy mash – red wine onion gravy	
Pork Chops with Apples & Cider	£17.00
apple and cider stew- mustard mash- seasonal vegetables	
Chicken Maryland	£17.00
creamed corn – bacon – banana fritter- chunky chips	
Mediterranean Pasta	£14.00
red onion – peppers – courgettes – garlic tomato sauce- herbs (gf & vegan available)	

CHEFS PIES

Steak & Ale Pie	£15.00
seasonal vegetables and choose between – boiled potatoes – mash – chunky chips	
Chicken & Leek Pie	£15.00
seasonal vegetables & choose between – boiled potatoes – mash – chunky chips	
Cottage Pie	£15.00
beef mince - carrots – peas – cheesy mash topping - braised savoy cabbage	
Courgette Pie	£14.00
soy pieces – spinach – cannellini beans – creamy white wine gravy using oat milk (v & gf)	

Bank Burgers

Beef Pattie	£13.50
toasted brioche – baby leaves – tomato – gherkin – burger relish – coleslaw – chips	
Vegan Burger	£13.50
vegan bun – baby lettuce – tomato – mayo – chips	
Battered Haddock Burger	£14.50
toasted ciabatta – baby leaves – tomato – gherkin – tartare – coleslaw – chips	
Cajun Chicken Breast Burger	£14.50
brioche bun – baby leaves – tomato – gherkin – burger relish – coleslaw – chips	

Why not double your burger? £2.00

You can also top it with haggis £1.50 – black pudding £1.50 mushrooms £1.25 – cheese £1.50 – vegan cheese £1.50 – bacon £1.50

Sides

Garlic Bread	£3.50
Garlic Bread & Melted Cheese	£4.50
Onion Rings	£4.00
Chips	£3.50
Steak Sauces	£3.00
pepper - blue cheese – bearnaise	

DESSERTS

Selection of Dairy Ice Creams	£6.00
3 scoops - vanilla – chocolate – strawberry – mint choc chip – tablet	
Sticky Toffee Pudding	£6.50
toffee sauce – vanilla ice cream	
Chocolate Fudge Cake	£6.50
cream - ice cream	
Crème Brulee	£6.50
shortbread	
Vanilla Cheesecake	£6.50
seasonal fruit & raspberry coulis	
Tiramisu	£6.50
seasonal fruit - chocolate shavings	
Jam Sponge Pudding	£6.50
steaming custard	
Apple Pie	£6.50
ice cream, cream or custard	

Tea & Coffee

Espresso	£2.40
Espresso Doppio (double shot)	£3.25
Macchiato	£2.75
Espresso Con Panna (topped with cream)	£2.95
Latte	£3.25
Americano	£3.25
Mocha	£3.50
Hot Chocolate (mini marshmallow & cream)	£4.00
Pot of Tea	£2.25
Herbal Teas	£2.40

