

STARTERS

Confit Lamb Spring Roll	8.00
Mint yoghurt dip - Honey soy dressing	
Smoked Haddock & Cheddar Fish Cake	9.00
Garlic cream sauce	
Haggis Bon Bons	8.00
Turnip – Potato mash – Creamy whisky & mustard sauce	
Vegetarian Haggis Bon Bon (v)	8.00
Turnip – Potato mash – Creamy whisky & mustard mash	
Deep Fried Brie Wedges (v)	8.00
Panko crumbs – Cranberry sauce – Seasonal salad	
Cullin Skink (gf)	9.50
Artisan bread – Butter	
Soup of the Day (vg & gf)	7.00
Artisan bread – Butter	
Pan Seared Scallops (gf available)	12.50
Crispy pancetta – Black pudding	
Aubergine Dip & Flatbread (vg & gf available)	6.50

PUB CLASSICS

Beef Burger

16.50

Brioche bun – Crispy onions – Leaves – Tomato – Cheddar –
Gherkin – Relish – Coleslaw – Chips

Buttermilk Chicken Burger

16.50

Brioche bun – Leaves – Tomato – Gherkin – Relish – Coleslaw –
Chips

Vegan Burger

16.50

Vegan cheese – Aubergine dip – Lettuce – Tomato – Mayo – Chips

Double your burger - + 2.00

Add - Haggis - Black Pudding - Mushrooms - Cheese -

Vegan Cheese - Bacon - + 1.50

Rump Steak (gf)

25.00

Vine tomatoes – Mushrooms – Chips

Sauce - +3.50 Chimichurri / Whisky cream / Peppercorn

Wholetail Scampi

18.00

Breaded – Chips – Peas – Tartare – Lemon – Salad

Pittenweem Haddock or Smoked Haddock (gf available)

17.00

Battered or breaded – Chips – Peas – Tartare – Lemon

Macaroni Cheese (gf available)

14.50

Garlic bread or fries – Salad

Gammon Steak (gf)

17.00

Fried egg – Peas – Chips

Pie of the Week (gf available)

18.00

Ask your server for details – Chips – Vegetables

Sausage & Mash

18.00

Yorkshire pudding – Peas

CHEFS SPECIALS

Braised Lamb with Seasonal Vegetables

Roasted red pepper – Tomato ragu – Mash potato 20.00

Chicken Carbonara (gf available)

Smoked bacon – Parmesan crisp 18.00

Sun Dried Tomato Salmon Fillet (gf)

Crushed minted potatoes – Medley of vegetables 20.00

Grilled Halibut (gf available)

Green herb crust – Roasted potatoes – Seasonal greens 20.00

Mexican Fajitas – Spicy Chicken or Vegetable (v/vg)

Wraps – Salsa – Guacamole – Sour cream – Cheese 18.00

Beef Cheeks with Smoked Cheese Mash

Sweet carrots – Wild mushrooms – Star anise jus 22.00

Roasted Vegetable Parmigiana (v/vg/gf)

Mozzarella – Vine tomatoes – Baby gem – Lemon dressing 18.00

SIDES

Caesar Salad 7.00

House Salad 5.00

Garlic Bread 4.00

Garlic Bread & Cheese 5.00

Seasonal Veg 4.00

Parmesan Chips 5.00

Onion Rings 4.00

Chips 5.00

Mac & Cheese 4.00

Olives 4.00

Steak Sauces 3.50

Chimichurri - Whisky Cream - Peppercorn

DESSERTS

Cheesecake (gf available)	7.00
Ask your Server for details- Seasonal fruit – Vanilla ice cream	
Chocolate Fondant	10.00
Salted caramel – Vanilla ice cream	
Spiced Apple Crumble	8.00
Custard	
Sticky Toffee Pudding (gf available)	8.00
Vanilla ice cream	
Selection of Dairy Ice Creams	7.00
3 Scoops – Vanilla – Chocolate – Strawberry – Mint Choc Chip - Tablet	
Selection of Sorbets	7.00
3 Scoops – Lemon – Raspberry – Mango – Blackcurrant - Orange	

TEA & COFFEE

Espresso	2.85
Espresso Doppio (double shot)	3.75
Macchiato	3.25
Espresso Con Panna (topped with cream)	3.40
Latte	3.75
Americano	3.45
Mocha	4.00
Hot Chocolate (mini marshmallow & cream)	4.50
Pot of Tea	2.50
Herbal Teas	2.70