

MENU



START / BITES

WINTER SOUP

Winter vegetable soup with rustic bread £7.50 VG|D|GF (no bread)

HAGGIS BON BONS

Golden haggis bon bons with peppercorn sauce £8.95

PADRÓN PEPPERS

Spanish small green peppers, blistered in olive oil and finished with Maldon sea salt flakes £8.95 VG|G|D

MARINATED OLIVES

Lemon and herb marinated spanish green and black olives with garlic cloves & roasted peppers £6.95 VG|G

ROAST GARLIC PRAWNS

Cast iron grilled king prawns in olive oil, lemon juice, garlic cloves £11.95

ROAST GOATS CHEESE

Cast iron grilled goat cheese with red pesto and herb olive oil crostini bites £10.95

CALAMARI

Calamari of sliced wings, tips and tentacles, lightly dusted in salt & pepper flour with lemon & roast garlic aioli £10.95

BURGERS

Choice of: **BEEF** - butchers 6oz beef steak burger

CHICKEN - grilled butterfly cut chicken breast

Served in a brioche bun with a basket of skin on fries:

CLASSIC - Arran grilled tomato chutney, mature cheddar £16.95

MEXICAN - crushed avocado, jalapeños, sour cream £17.95

FRENCH - Brie De Meux, carmalised red onion £17.95

BRAZILLIAN - Pineapple, cheddar, peri peri sauce £17.95

IBERIAN - spicy chorizo and mature cheddar cheese £17.95

TOWER - mature cheddar, onion rings, hickory BBQ sauce, smoked streaky bacon £17.95

AVO' VEGGIE BURGER - no meat - crushed avocado, leaves, sweet potato falafel balls, sriracha mayo £16.95 v

We ask for a 10% discretionary tip which goes in full to the team working

For guests with allergens or dietary needs: We prepare and serve products which contain all 14 major allergens. Although we, and our suppliers, take every care, regular kitchen operations involve shared cooking and preparation areas.

For these reasons we cannot guarantee any menu item will be free of any trace allergens. For a detailed breakdown please ask the staff for our guide to allergens:

V - Vegetarian | Vg - Vegan | GF - Gluten free

UNDER 12? ASK US FOR OUR KIDS MENU

CLASSICS / CRILL

FISH & CHIPS

Peroni beer battered large Scottish haddock fillet, skin on fries, lemon and Edinburgh "chippy sauce" on the side £18.95

STEAK FRITES

6oz rump steak 28-day aged, sliced with skin on fries and peppercorn sauce on the side £23.95 GF

CAESAR SALAD

Cos leaves, tossed in classic caesar dressing, parmesano reggiano cheese, garlic crouton, choice of either:
+ grilled chicken & smoked bacon £17.95
+ golden halloumi £16.95 v

THAI CHICKEN SKEWER SALAD

Honey, soya and chilli marinated chicken skewer with sour cream and sesame seeds on a bed of winter leaves £17.95

SHARING

HALLOUMI FRIES

Golden halloumi fries with sriacha mayo £9.95 VG|GF

NACHOS

Large cast iron of oven roasted corn tortilla chips, melted mature cheddar & mozzarella, crushed avocado, salsa pico de gallo, sour cream, jalapeño £13.95 v
+ BBQ PULLED CHICKEN - £16.95

SEA SALT FRIES

Sea salt dusted skin on fries £5.95 VG|GF
+ garlic aioli with diced smoked bacon +£2
+ truffle oil with parmesano reggiano cheese +£2

DESSERTS

BAILEYS CHEESECAKE

Baileys Cheesecake with vanilla ice cream £7.95

APPLE CRUMBLE & ICE CREAM

Apples baked with winter spices, topped with crumble and vanilla ice cream £7.95

SICILLIAN LEMON TART

Buttery shortbread base with classic lemon filling and lemon sorbet £7.95

ESPRESSO AFFOGATO

Fresh pulled espresso coffee with vanilla ice cream £7.95

LEMON SORBET

Three scoops of zesty lemon sorbet £5.95 GF | VG | D