Starters

Cullen Skink (GFO) £8.25
A hearty bowl of smoked haddock, potato & onion soup served with warmed bread.

Soup of the Day £6.95
Delicious homemade soup served with warmed bread.

Pork & Herb Scotch Egg £7.85
Soft-boiled egg, wrapped in seasoned pork sausage with fresh herbs, breadcrumbed then fried & served with garlic mayo.

Haggis Bon Bons (VO) £7.50
Traditional haggis rolled in breadcrumbs, fried golden for a perfect rich & savoury starter, served with a whisky cream sauce.

Salmon Carpaccio (GF) £9.25
Thinly sliced freshly cured salmon, served with beetroot puree, cucumber ribbons, pickled beetroot, red amaranth & lemon balm.

Halloumi Fries (V) £7.95
Served with a side of sweet chili sauce.

Cauliflower Bites (V, VE) £7.95
Battered cauliflower bites, served with salsa verde & a homemade garlic aioli.

While we take care to avoid cross contamination, our food is prepared in an environment which contains all allergens. Please make a staff member aware of any allergies when ordering.

GF: Gluten Free | GFO: Gluten Free Option | V: Vegetarian | VO: Vegetarian Option
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Burgers

Beef, Chicken or Vegetarian Option in a toasted brioche bun served with fries & house slaw. All our burgers come with lettuce, tomato, pickles & red onion.

The Classic (GFO) £17.00
Simple yet delicious, served with our homemade burger sauce.

The Inferno (GFO) £18.00
Mexicana cheese, fresh diced jalapeños, spicy onions with cajun dusted fries.

The Messy Pig £18.00
BBQ pulled pork, bacon & cheese.

The Veggie Burger (V) £14.50
Homemade sweet potato & halloumi veggie burger, served with sweet chili sauce.

Upgrade to sweet potato fries add £1.50

Add Cheese £1.00 | Bacon £2.00 | Chicken £3.00 | Haggis £2.00 | Veg Haggis £2.00 | Pulled Pork £3.00 | Freshly Diced Jalapeños £0.50

Hot Dogs

Frankfurter sausage in a long brioche bun (Vegetarian option available). Served with fries & house slaw.

The Classic Dog (VO) £14.00
Mustard sauce & crispy onions.

The Messy Dog £16.00
BBQ pulled pork & cheese.

The Spicy Dog (VO) £16.00
Mexicana cheese, spicy onions & freshly diced jalapeños.

Upgrade to sweet potato fries add £1.50

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Mains

Haggis, Neeps & Tatties (VO) — £15.00
Locally caught haggis, mashed turnip & mashed potatoes, doused in a whisky cream sauce.

Classic Fish & Chips — £19.50
Beer battered haddock with fries, garden peas, lemon, & tartare sauce.

Cauliflower Steak (V, VE) — £13.95
Roasted Cauliflower steak, served over harissa-spiced mayonnaise alongside quinoa & pomegranate.

Highland Chicken — £18.75
Stuffed with locally caught haggis then wrapped in bacon. Served with seasonal vegetables & mashed potato. Accompanied by a whisky cream sauce.

Bangers & Mash (VO) — £16.00
Henderson Butchers finest sausage of the week served in a giant Yorkshire pudding with mashed potato & a rich red onion gravy.

Add seasonal vegetables £2.95

Pie of the Week — £18.00
Homemade pie served with buttered baby new potatoes & seasonal vegetables.

Fish of the Week (GF) — £20.00
Locally sourced fish accompanied with seasonal vegetables.

8oz Rib-Eye Steak (GFO) — £26.50
Cooked to your liking with grilled portobello mushroom, grilled tomato, beer battered onion rings & fries.

Add sauce – whisky, peppercorn or blue cheese £2.95 each

Pot of Mussels (GFO) — 500g £13.95 | 1 kg £18.95
Shetland Island Mussels, harvested fresh from the North Sea, served in a rich & aromatic garlic, shallot, & parsley white sauce, evoking the rugged beauty & flavors of Scotland's coastal charm. Served with bread & butter.

Add rustic cut fries £2.00

Chargrilled Gammon Steak (GF) — £18.00
Served with salad, fries, & your choice of fried egg or grilled pineapple. Or both add £1

Mac 'n' Cheese (V) — £15.75
Macaroni in a delicious cheesy sauce with a parmesan & herb crust. Served with garlic ciabatta.

Not cheesy enough for you? Add cheese to garlic bread £1.00

Add Freshly Diced Jalapeños £0.50 | Bacon £2.00 | Chicken £3.00
Haggis/Veg Haggis £2.00 | Pulled Pork £3.00

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Sharers

Nachos (GFO) £15.00
The classic dish served with homemade cheese sauce, sour cream guacamole & salsa.

Add Fresh Diced Jalapeños £0.50 | Bacon £2.00 | Chicken £3.00
Haggis/Veg Haggis £2.00 | Pulled Pork £3.00

Chicken Wings x6 £7.60 | x12 £13.00
Served with Franks Hot sauce or BBQ sauce.

Ploughman's Platter (GF) £23.50
A selection of Scottish cheese, meats, olives, onion chutney & a mixed side salad.

Salads

Caesar Salad (GFO) £15.50
With crispy cos lettuce, croutons, parmesan shavings, black olives & Caesar dressing.

Seafood Salad (GF) £15.95
Smoked Scottish salmon, prawns, cucumber, cherry tomatoes with a citrus dressing

Add Chicken £3.00 | Add Bacon £2.00 | Add Halloumi £3.00

Sides

Seasonal Veg	£4.50
Fries (GF)	£4.50
Onion Rings	£4.50
Sweet Potato Fries	£4.50
Truffle Fries with Parmesan Cheese	£8.50
Side of Mash	£4.50
Bread & Butter	£1.65
Garlic Bread	£4.50
Garlic Bread with Cheese	£5.50
Side Salad (GF, V, VE)	£4.50

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Desserts

Strawberry Sundae £7.95
Strawberry ice cream with strawberry syrup topped with fluffy whipped cream.

Brownie Sundae £9.50
Chocolate brownie, layered with chocolate ice cream, topped with chocolate sauce & fluffy whipped cream.

Scottish Cranachan £8.35
A classic Scottish dessert with Scottish whisky cream, oats & mixed berry puree.

Sticky Toffee Pudding £8.35
Toffee sponge with vanilla ice cream & toffee sauce.
Contains nuts.

Crème Brûlée (GF) £9.95
A classic French dessert made with rich vanilla custard, baked until silky smooth, topped with a crisp layer of caramelised sugar.
Served with fresh raspberries.

Cheesecake of the week £8.35
Ask your server for details.

Deep Fried Mars Bar - Scotland's favourite! £9.00
A well battered Mars Bar, delicately deep fried into a crispy, melty dream dessert, served with vanilla ice cream.

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Please inform us of any dietary requirements & if you are eligible for any discounts at the time of ordering.

We apply a 1 bill per table policy, if you wish to pay separately, please let us know at the time of ordering.

We apply a discretionary table service charge of 10% to all tables.

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