

STARTERS

- Vegan Mezze Platter** | £7.95
Roasted Flat Bread and Chakchouka on a platter with Marinated Olives,
Hummus and Olive Oil and Balsamic Vinegar (Vegan)
- Pan Fried King Prawns** | £7.50
Served in a Garlic and Lime Butter on a bed of Crunch Salad (GF)
- Deep Fried Brie Wedges** | £6.95
Served with Crunchy Salad and Cranberry Sauce (V)
- Haggis and Black Pudding Bon Bons** | £7.30
Served with Crunchy Salad and a Honey and Whisky Cream Sauce

MAINS

- Vegetable Tagine** | £13.95
Courgette, Aubergine, Red Onion, Tomato and Potato slow cooked in the
traditional way in a warm spiced Tomato Sauce served with Toasted Flat Bread (Vegan)
- 8oz Sirloin Steak** | £23.95
Cooked to your liking served with Sauteed Mushrooms and Onions, Char Grilled Tomato,
Chips and Creamy Peppercorn Sauce (GF)
- Pan Fried Pork Fillet** | £17.95
Served on a bed of Black Pudding, New Potatoes and Kale, finished with a Honey and
Almond Jus and a Carrot Jam Garnish
- Slow Cooked Braised Lamb Rump** | £18.95
Served with Creamy Mashed Potato, Market Vegetables, Sweet Potato Puree and
finished with a Redcurrant Jus
- Cajun Spiced Salmon Fillet** | £17.95
Served on Crushed Potato, Fine Green Beans finished with a Garlic Butter

SIDES |

- Chips £2.95 | Beer Battered Onion Rings £3.25 | Mashed Potato £2.50 | Side Salad £3.50
Baby New Potatoes £2.95 | Garlic Bread £2.50 | Garlic Bread with cheese £3.00