



### STARTERS

Homemade Soup of the Day roll and butter	£ 4.50
Haggis Bon Bons, green peppercorn sauce	£ 6.25
Cheese Nachos (v) cheese, salsa, sour cream, jalapenos	£ 5.75
Chilli Nachos cheese, salsa, sour cream, jalapenos, chilli con carne	£ 6.50
Tempura King Prawns, sweet chilli jam	£ 7.50
Bruschetta garlic bread, fresh tomato and basil (v)	£ 4.75
Garlic Bread (v)	£ 3.75
Mozzarella Garlic Bread (v)	£ 4.75

### MAINS

Homemade Beef Steak Pie french-fries, garden peas	£ 13.25
Mac 'n' Cheese with spicy wedges	£ 11.95
Sweet Chilli Glazed Half Chicken (gf) with asian spices, served with coleslaw and sweet potato fries	£ 14.00
Confit Duck (A) stornoway black pudding, braised red cabbage, balsamic glaze, french-fries	£ 15.25
Chilli con Carne (gf) steamed rice, tortilla chips	£ 12.25
Honey Glazed Ham, Cheese and Peach (gf) mixed seasonal leaves, cheese, coleslaw	£ 10.50

### CHAR GRILL

Prime Scotch 8oz Sirloin Steak (gf) green peppercorn sauce, french-fries	£ 20.25
Plant Based Gourmet Burger (v) served on a brioche bun, with french-fries	£ 12.25
Grilled 6oz Handmade Beef Burgers served on a brioche bun, with french-fries, choose from	
Mature Cheddar and Relish	£ 12.25
Chilli con Carne	£ 12.25

### Multi Grain Bloomer Bread Sandwiches

Served between 12 noon and 5.00 pm

Honey Glazed Ham, Mature Cheddar, Tomato and Whole Grain Mustard served with Crisps and Side Salad	£ 5.50
Mature Cheddar and Pickle served with Crisps and Side Salad	£ 5.25

### FISH

Breaded Fillet of East Coast Haddock french-fries, garden peas	£ 13.25
Blackened Cajun Salmon (gf) french-fries, tomato, lime and coriander salsa	£ 15.50
Breaded Whole Tail Scampi french-fries, garden peas	£ 13.25

### SIDES

French-Fries (gf)	£ 3.50
Onion Rings	£ 3.50
Sweet Potato Fries (gf)	£ 3.50
Spicy Wedges	£ 3.50
Green Salad (gf)	£ 3.50

### DESSERT

Home-made Chocolate Brownie, Raspberry Ripple Ice-cream, and Fruit Coulis (v)	£ 5.95
Warmed Apple Pie with Crème Anglaise & Vanilla Ice-cream (v)	£ 5.75
Chocolate Nut Sundae (v) Vanilla & Chocolate Ice-cream, Chopped Nuts, Chocolate Sauce, topped with Freshly Whipped Cream	£ 5.75
Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice-cream (v)	£ 5.95
Strawberry Meringue Glacé (v) Fresh Strawberries, crushed Meringue, Vanilla and Strawberry Ice-cream, Strawberry Sauce and Whipped Cream	£ 5.95
Selection of Scottish and Continental Cheese (v) with Red Onion Chutney and Handmade Oatcakes	£ 6.95
Selection of Ices and Sorbet (v) Choose Three Scoops from Strawberry, Vanilla, Mint Choc Chip and Lemon Sorbet	£ 4.95

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu. Full allergen Information is available.  
Customers – When ordering please inform your server as to any dietary requirements in order that we can handle your individual requirements.  
GF - NGCI - no gluten containing ingredients: all fried food is cooked in a shared fryer. Some items marked as A can be adapted to Gluten Free, please ask.  
Gratuities are left to your discretion. All main courses are cooked to order and some may take up to 20 minutes.

## Champagne

1	Baron Albert Brut Tradition N.V. * V Quality champagne from an excellent house, smooth and dry.	£ 47.00
2	Joseph Perrier Rosé Brut N.V. * V A magnificent pink champagne which is the ideal celebration drink, or just to say "I love you".	£ 57.80
3	Bollinger Special Cuvée N.V. One of the top producers of premium champagne.	£ 71.00

## Sparkling Wine

4	Baron D'Arignac Brut N.V. A fine French fizz that can be enjoyed on its own. Crisp, dry and refreshing.	£ 23.90
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## Prosecco

5	La Delfina Prosecco DOC * Organic	£ 27.50
6	Villa Sandi Prosecco Spumante DOC * V 20 cl mini bottle Light, dry and refreshing.	£ 8.95
7	Villa Sandi Rose Prosecco Spumante 'Il Fresco' * V	£ 28.50
8	Villa Sandi Rose Prosecco DOC * V 20 cl mini bottle Delightful pink glass of bubbles.	£ 8.95

## France

9	Rocca Maura Cotes du Rhone Bio Rouge * Organic Spicy Syrah and generous Grenach, medium bodied with an abundance of cherry fruit.	£ 32.00
10	Marcel Martin Merlot Ripe berries, plum and cherry characters perfect with beef and cutlets.	£ 18.90
11	Château Routas Rosé Provence produces the very best of Rosé wines, which are growing in popularity. Delicious vibrant flavours with a seductive freshness	£ 19.95
12	Marcel Martin Chardonnay Enjoy this light and refreshing wine with seafood and chicken dishes.	£ 18.90
13	Richemer, Piquepoul Elegant aromas of citrus, pear and herbs ideally suited to seafood	£ 21.50
14	Haut Poitou Sauvignon Blanc A stunning find, this Loire Sauvignon is a great alternative to Pouilly Fume, A zesty fresh character, a must try!	£ 30.95
15	Hugel & Fils Pinot Blanc * V This Pinot Blanc is elegant and intensive: with lively freshness and fruity flavours of ripe apples and a hint of elderflowers.	£ 34.95
16	Hugel & Fils Pinot Noir * V Light crimson in colour with a powerful smoky cranberry nose and lively sour cherry and cranberry fruit on the palate.	£ 34.95

## Spain

17	Paternina 'Banda Azul' Crianza Rioja Soft red wine with gentle vanilla flavours, perfect for red meat dishes.	£ 24.80
18	Ileiroso Luzmillar Roble Spicy and intense with liquorice and black pepper notes on a base of ripe blackberry and cherry fruit.	£ 27.95
19	Miguel Torres Vina Esmerelda Rose Fresh, light and silky on the palate with exquisite aromas of pomegranate and the scent of wild roses.	£ 23.95
20	Valdepalacios Rioja Blanco Produced from the Viura grape this unoaked white Rioja has an intensely fruity aroma. A perfect match for salads and fish.	£ 21.80
21	Campos Reales Verdejo A bright and refreshing style bursting with zingy lemon and fresh grapefruit with herbal hints on the finish.	£ 21.95
22	Familia Torres 'Atrium' Chardonnay Exquisite dried fruit aromas, then hazelnuts and praliné coupled with a silky, lively, fresh finish.	£ 26.50

## Italy

23	Montepulciano D'Abruzzo, Dea Del Mare * Organic Warm, welcoming, popular wine that delivers a dark berried fruit with a touch of spice that accompanies lamb and red meats.	£ 18.50
24	'Oro dei Sani' Chianti Riserva This wine has plenty of personality, with lively cherry, liquorice, violet and blackberry notes.	£ 26.50
25	Cantina di Ora Amicone Made using dried grapes as they do in Amerone production Giving the wine real depth, with cocoa and dark fruit flavours.	£ 27.50
26	Terre di Chieti Pemo Pecorino delightful fruity atomas, with citrus and delicate notes of white peach and pear, then a refreshing mineral finish.	£ 23.30

## Austria

27	Grüner Veltliner, Winzer Krems * V Very fashionable since appearing on the 'Food Show' It is light and sumptuous with a hint of greengage and superb with fish, chicken and pasta dishes.	£ 25.50
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## Chile

28	Santa Luz Reserva Pinot Noir * V A wonderful soft velvet style red with bags of fruit flavours Great with meat and chicken dishes.	£ 21.00
29	Santa Digna Reserva Merlot (Fair for Life) Rich berried style with cherry and damson flavours.	£ 25.70

## Chile

30	Loma Negra Pinot Grigio This fresh style shows hints of green apples and pears with a soft round body. Very good with salads and seafood.	£ 18.50
31	Santa Helena 'Varietal' Chardonnay An unoaked wine showing the best qualities of the grape: licious tropical fruit of melon and guava and a rounded texture.	£ 20.85

## Australia

32	The Accomplice Shiraz Easy drinking warm and blackberry flavours, great with lamb and pork dishes.	£ 20.95
33	'Samuel's Collection' Grenache Shiraz Mataro, Yalumba * V A well bred, strapping and savoury wine with liquorice and red berry notes.	£ 35.00
34	'Samuel's Collection' Shiraz Cabernet Sauvignon, Yalumba * V Silky and elegant, tasting of sweet blackcurrants and blueberries	£ 35.00
35	The Accomplice Chardonnay * V This wine is full of peach and nectarine fruit with a creamy rounded finish, Excellent with seafood and poultry dishes.	£ 20.95

## New Zealand

36	Giesen Estate Pinot Noir * Organic Deliciously fruity, excellent with lamb and pork.	£ 28.70
37	Giesen Riesling * Organic For those that enjoy a less dry style with wine is perfect and also goes well with Asian style dishes.	£ 26.50
38	Salmon Run Sauvignon Blanc Fresh and aromatic reflects this style of dry white from this top New Zealand winery.	£ 21.50

## South African

39	Cape Dream Pinotage Generous ripe fruit with classic liquorice flavours.	£ 19.95
40	Running Duck Sauvignon/Chenin Blanc—* Organic * Clean, crisp and a great favourite.	£ 20.95
41	Painted Wolf 'The Den' Sauvignon Blanc * V The wine shows amazing elegance balancing perfect acidity with mineral and tropical aromas of ripe fruit.	£ 25.50

## Argentina

42	Beefsteak Club Malbec * V Deep Red Wine with dark forest berry fruits and a long aftertaste. Designed for red meats and steaks.	£ 22.90
43	Mauricio Lorca Malbec 'Fantasia' * V Aromas of ripe red fruit, cassis and black pepper with violets and a touch of spice on the palate.	£ 29.95



## Red House Wine Bottle

	250ml	175ml	125ml				
44	Baron D'Arignac Cabernet Sauvignon, Southern France Very smooth soft juicy red, full of ripe berry flavours.	£18.50	£6.75	£4.95	£3.75		
45	Santa Luz 'Alba' Merlot, Chile A soft rounded red, full of berried flavours and cherries. Excellent to quaff and with red meat dishes or cheese course.						
46	Les Vignerons Grenache/Pinot Noir, Southern France * Organic Ripe, juicy and soft this blends the floral nature of Grenache.						
<b>Rose House Wines</b>				Bottle	250ml	175ml	125ml
47	Baron D'Arginac Syrah Rose, Southern France Delicious medium-dry rose with soft peachy fruit and blackcurrants on the palate.	£18.50	£6.75	£4.95	£3.75		
<b>White House Wines</b>				Bottle	250ml	175ml	125ml
48	Baron D'Arignac Colombar, Southern France Crisp fruity white with citrus flavours. Excellent with seafood, poultry and just great to quaff.	£18.50	£6.75	£4.95	£3.75		
49	Santa Luz 'Alba' Sauvignon Blanc, Chile Deliciously fresh style of wine that makes it suitable for enjoying on its own, with seafood or chicken dishes.						
50	Les Vignerons Muscat/Viognier, Souter France * Organic A delicious not too dry aromatic wine with hint soft white peach and apricots mixed with notes of honey.						
51	Dea del Mare Cataratto/Pinot Grigio, Sicily Light soft fruit filled wine with delicate finish. Perfect with pizza, pasta and ethnic dishes.						
<b>Dessert Wine</b>				500ml Bottle		125ml	
52	Luis Filipe Edwards late Harvest Viognier, Sauvignon Blanc Beautiful golden, deliciously sweet with well balanced acidity.	£16.95			£5.80		
<b>De-Alcoholised Wine ABV 0.5%</b>				Bottle	250ml	175ml	125ml
54	Torres Natureo Muscat White * V Enjoy wine flavours without the risk. Dry and fruity from the great Spanish house of Torres.	£15.95	£5.50	£3.95	£2.75		
55	Torres Natureo Syrah Red * V Compliments meat and cheese dishes.						

All table wines and quality wines on this list have an alcohol content of between 5% and 16% by volume.