

LUNCH MENU



Starters

SOUP OF THE DAY GBM sourdough and seaweed butte	(V)	6.50
CHICKEN LIVER PATE Red onion chutney & Arran oaties		8.50
VADA PAV Sweet and sour aubergine, tamaring coriander chutney & Bombay mix	(VV) d,	8.00
POTTED SMOKED SALMON Piccalilli & toasted sourdough		11.00
BEETROOT HUMMUS Beetroot chips, dukka, and salt bake beetroot & flatbread	(VV) ed	8.00
TATTIE SCONE HAGGIS RAREBIT With pickled turnip		
VEGGIE MEAT	(V)	9.00 9.00

SIDES

FRENCH FRIES	(VV)(GF)	5.00
CHUNKY CHIPS	(VV)(GF)	5.00
MIXED GREEN SALAD	(VV)(GF)	5.00
STEAMED RICE	(VV)(GF)	5.00
COLESLAW	(V)(GF)	5.00
HEIRLOOM SALAD	(VV)(GF)	6.50





Main Courses and Grill

SOUP AND SANDWICH 13.50

Mug of soup, selection of finger sandwiches, French fries and savoury dip

FISH FINGER BUTTIE 15.50

Served on a Brioche bun, tartare sauce, romaine lettuce, french fries & coleslaw

BUTTER CHICKEN (GF) 16.50

With steamed coriander rice, aloo gobi, riata, mango chutney and poppadom

HAGGIS CROUSTADE

Served with buttered neeps, mash and whisky sauce

VEGGIE (V) 16.50 MEAT 16.50

SEARED LAMBS LIVER (GE) 17.00

Served with mash, caramelised onion gravy & vegetable crisps

FISH AND CHIPS 17.50

Served with mushy peas and tartare sauce

BEEF BURGER 16.50

Brioche bun, burger sauce, slaw, lettuce, tomato and fries

Add Cheese £1.50. Bacon £2.00

FALAFEL NAAN (VV) 16.00

With golden rice, bashed cucumber, sweet & sour sumac onions and green tahini

(GF) GLUTEN FREE (V) VEGETARIAN (VV) VEGAN

For special dietary requirements or allergy information, please ask for our Allergen folder.
All prices include VAT at current rate.
Most dishes can be made gluten free just ask your server when ordering.
A discretionary 10% service charge will be added to your bill.