



COCKTAILS STEAKS

STARTERS

SOUP OF THE DAY {V} {CF}
CRUSTY BREAD SERVED WITH
SEA SALT BUTTER

GOATS CHEESE & BEETROOT
CROQUETTE {V}
WITH CHILLI JAM

HAGGIS BON BONS
CLAPSHOT & BUTCHERS SAUCE

CHICKEN LIVER PARFAIT {CF}
RED ONION CHUTNEY, OATCAKES

SIDES

MASHED POTATO 5

HAND CUT CHIPS 5

SKINNY FRIES 5

BEER BATTERED ONION RINGS 5

TRUFFLE MAC & CHEESE 6

SPINACH & GARLIC 5

HONEY GLAZED CARROTS 5

MARKET VEG 5

SAUTEED GARLIC MUSHROOMS 5

GARLIC PRAWNS 7

TRUFFLE & PARMESAN FRIES 6

MAIN COURSE

FEATHERBLADE OF BEEF {CF}
WITH BOURGUIGNON JUS, TRUFFLED MASH
POTATO, BROCCOLI

JAMAICAN JERK CHICKEN BURGER
TOMATO, LETTUCE, MANGO
& LIME MAYONNAISE

VEGETABLE RISOTTO {CF} {V}
ROAST BUTTERNUT, PEA & SAGE RISOTTO
FINISHED WITH PARMESAN

230G FLAT IRON STEAK {CF}
{5 SUPPLEMENT}
LEAN & FULL OF FLAVOUR – BEST SERVED
MEDIUM FOR THE STEAK LOVERS.

SAUCES 3 EACH

PEPPER | RED WINE JUS | BUTCHERS
DIANE | WHISKY SAUCE | GARLIC BUTTER

SWEETS

STICKY TOFFEE PUDDING
VANILLA ICE CREAM, HONEYCOMB
& SALTED CARAMEL SAUCE

WHITE CHOCOLATE &
STRAWBERRY CHEESECAKE
STRAWBERRY ICE CREAM

SELECTION OF ICE CREAMS {CF}
PLEASE ASK YOUR SERVER FOR FLAVOURS

{V} VEGETARIAN | {VE} VEGAN | {CF} GLUTEN FREE | {N} NUTS

PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES. OUR SOURDOUGH BREAD IS MADE IN AN ENVIRONMENT WHERE THERE MAY BE TRACES OF NUTS.