

December Menu 2023

STARTERS

Today's soup, sourdough & sea salt butter £6

Haggis bon bons, Neep purée, grain Mustard sauce, Crispy Onions
£7.50

Steamed Shetland mussels, white wine, garlic, cream & parsley
£9

Mushroom bruschetta, confit chicken, wild mushrooms, garlic sourdough, poached egg
£8

Beetroot salad, pickled blackberries, salted hazelnuts, coriander pesto,
£6.50

MAINS

Steak pie, braised beef, carrots, broccoli, new potatoes / chips
£15

Rigatoni arrabiata, sobrasada, cherry tomatoes, red chilli, basil
£13.50

Battered haddock, mushy peas, tartar sauce, chips
£14.50

Steamed Shetland mussels, white wine, garlic, cream & parsley
£14

Tagliatelle carbonara, smoked pancetta, garlic, Parmesan
£13.50

King prawn saganaki, tomatoes, peppers, feta, steamed rice, flatbread
£16

BURGERS

6oz Aberdeen Angus beef burger, caramelised onions, sriracha mayonnaise, smoked cheddar, toasted brioche bun, baby gem & tomato.

£14.50

Chicken satay burger, peanut sauce, pickled red cabbage, coriander, toasted brioche bun, baby gem & tomato.

£14

Vegan burger, portobello mushroom, balsamic onions, rocket pesto, toasted sesame bun, baby gem & tomato.

£13.50

SOURDOUGH PIZZA

Margherita / heirloom tomatoes, buffalo mozzarella, fresh basil, garlic oil.

£12

Spicy chicken / nduja sausage, jalapeños, pickled onions, buffalo mozzarella.

£13

Haggis / whisky bbq sauce, mull cheddar, red onion, buffalo mozzarella.

£14

DESSERTS

Toffee pudding, caramel sauce, vanilla ice cream

£7.50

Cloutie dumpling, spiced berries, drambuie cream, salted walnuts

£7.50

Panna cotta, white chocolate, raspberry jelly, chocolate crumb

£8

Ice cream

£5