

While You Wait

Bread & Olives	4
Gordal olives, Italian bloomer bread, balsamic & EVOO	
Pigs in blankets	6
Maple glazed chipolatas wrapped in smoked bacon	
Brie Bites	6
Crispy bite sized brie with warm tomato dipping sauce	

Starters

Mussel Gratin	8
Scottish mussels in a three cheese sauce with toasted bloomer	
Vegetable Pakora	7
Homemade vegetable pakora with mint riata	
Patatas Bravas	6
Smoked paprika dusted crispy potato puffs, lightly spiced tomato sauce and garlic mayonnaise	
Gambas Pil Pil	9
King prawns & cherry tomato in garlic chilli oil with chargrilled bloomer bread	
Buffalo Chicken Tenders	7
Crispy chicken tossed in Franks hot sauce served with festive slaw and Blue cheese mayonnaise	
Roast Tomato & Red Pepper Soup VGNO, GFO, VGY	5
Chargrilled Italian Bloomer and Lurpak butter	
Firecracker Cauliflower	8
Sweet Sriracha coated crispy fried cauliflower with crispy onion and garlic mayonnaise (VGN)	
Cherry Tomato, Basil Bruschetta	7
Cherry tomatoes in a basil dressing won toasted Italian bloomer bread with balsamic	
Haggis Fritters	7
Scottish Haggis deep fried in panko breadcrumbs with Clapshot potato and peppercorn sauce	

Burgers

Classic Beef Burger	14
St Piere Brioche Bun, 6oz beef burger with smoked bacon melted cheese, shredded iceberg lettuce, sliced tomato, garlic mayonnaise and side of skinny fries	
Piri Chicken Burger	13
Chicken breast with piri seasoning in a St Pierre Brioche Bun with shredded iceberg lettuce, sliced tomato, and side of skinny fries	
Crispy Vegan Piri Piri Burger	13
'Brioche style vegan bun with shredded iceberg lettuce, sliced tomato, garlic vegannaise and side of skinny fries	

Allergens: Please advise server of **all** food allergies.
Allergen matrix available on request.
GF – Gluten Free VGN – Vegan V – Vegetarian
Please note we sell nuts behind the bar

Meat Main Courses

Traditional Roast Turkey	19
Slices of succulent roast turkey breast, sage & onion stuffing with pigs in blankets, maple glazed sprouts, crispy garlic roast potatoes, glazed carrots and a red wine jus	
Braised Feather Blade of Beef	19
Slow braised feather blade of British Beef topped with pancetta, mushroom and onion red wine jus with creamy mash potato, maple glazed sprouts	
Beef Ragu	16
Slow cooked tender beef in rich tomato and smoked paprika sauce simply tossed in spaghetti finished with fresh parsley	
Monties Chicken Kebab	14
Marinated chicken fillets chargrilled and served with dressed festive slaw, garlic mayonnaise, spicy firecracker sauce on a toasted garlic naan with side of skinny fries	
Chicken Balmoral	16
Chargrilled Chicken with smoked bacon, crispy haggis fritter, peppercorn sauce served with Clapshot potato	
Spicy Butter Chicken Curry	14
Chargrilled chicken Tikka pieces in creamy curry sauce with basmati rice, garlic naan bread and mint riata	
Steak Frites	25
35 day aged Scottish Sirloin of Beef cooked pink served with skinny fries and pepper sauce	

Seafood Main Courses

Classic Fish & Chips	15
Beer battered angel cut haddock fillet with skinny fries, tartar sauce and lemon wedge	
Herb Crusted Roast Cod	18
Crushed garlic roast potatoes with celeriac puree, maple glazed sprouts, mussels and a white wine cream sauce	
Seafood Spaghetti	16
King Prawns, cod and mussels with cherry tomatoes and spring onions in a smoked paprika tomato sauce	

Vegetable Main Courses

Firecracker Cauliflower	13
Sweet Sriracha coated crispy fried cauliflower florets tossed with spring onions and crispy onions served with steamed basmati rice	
Celeriac Steak	15
Chargrilled celeriac steak cooked in sage and garlic with garlic roast potatoes, maple glazed sprouts with smoked tomato sauce	
Macaroni Cheese	12
Classic Macaroni and 3 cheese sauce with skinny fries	

Sides

4
<i>Skinny Fries, Salt n Chili Fries, Firecracker Cauliflower Roast Potatoes, Tomato Pasta, Basmati Rice, Clapshot Potato, Maple glazed Sprouts, Roast Carrots</i>

Set Menu

2 Course Lunch £19.95 / Add dessert £4 (12 'til 4pm)

2 Course Dinner £24.95 / Add dessert £5 (4pm onwards)

Cheeseboard £3 Supplement

Starters

Vegetable Pakora

Homemade Vegetable Pakoras with riata

Roast Tomato and Red Pepper Soup

Chargrilled Italian Bloomer and Lurpak butter

Haggis Fritters

Scottish Haggis deep fried in panko breadcrumbs with Clapshot potato and a peppercorn sauce

Mussel Gratin

Scottish mussels in a 3 cheese sauce with toasted bloomer

Patatas Bravas

Smoked paprika dusted crispy potato puffs, lightly spiced tomato sauce, garlic mayonnaise & mojo verde

Main Course

Traditional Roast Turkey

Slices of succulent roast turkey breast, sage & onion stuffing with pigs in blankets, maple glazed sprouts, crispy garlic roast potatoes, glazed carrots and a red wine jus

Celeriac Steak

Chargrilled celeriac steak cooked in sage and garlic with garlic roast potatoes, maple glazed sprouts and smoked tomato sauce

Braised Feather Blade of Beef

Slow braised feather blade of British Beef topped with pancetta, mushroom and onion red wine jus with creamy mash potato, maple glazed sprouts

Chicken Balmoral

Chargrilled Chicken with smoked bacon, haggis fritter, peppercorn sauce served with carrot 'clapshot'

Macaroni Cheese

Classic Macaroni and 3 cheese sauce with skinny fries

Classic Beef Burger

St Piere Brioche Bun, 6 oz beef burger with melted cheese, shredded iceberg lettuce, sliced tomato, garlic mayonnaise and side of skinny fries

Classic Fish & Chips

Beer battered angel cut haddock fillet with skinny fries, tartar sauce and lemon wedge

Seafood Spaghetti

King Prawns, cod and mussels with cherry tomatoes and spring onions in a smoked paprika tomato sauce

Breads

Available Daily 'til 4pm

Breakfast Rolls

Served on toasted St Pierre Brioche Bun with Lurpac butter portion: -

Smoked Bacon Rashers 5

Smoked Bacon Rashers and a fried egg 6

Toasted Sandwiches

All sandwiches served with choice of:- Skinny fries or Roast tomato and smoked paprika soup

Turkey Club Sandwich 9

Roast turkey slices, crisp gem lettuce, sliced beef tomatoes, garlic mayonnaise on toasted Italian bloomer

Chicken Tikka Melt 9

Chargrilled marinated chicken, three cheese mix melted on toasted Italian bloomer

BLT 9

Smoked bacon rashers, crisp gem lettuce, sliced beef tomatoes & garlic mayonnaise

Beef Melt 10

Tender feather blade of British beef with cheddar cheese on toasted Italian bloomer with beef jus dip

Brie Bacon & Cranberry 9

Smoked bacon rashers, cranberry sauce and Scottish brie slices on toasted Italian bloomer

Cheese & Tomato 8

Sliced beef tomato, cherry tomatoes and molten mozzarella cheese with salsa verdi

Senior Citizens

Available 12 'til 4pm Tuesday to Friday

Mini Fish N Chips 9

Beer battered haddock, fries and tartar sauce

Butterfly Chicken 9

Grilled chicken with peppercorn sauce and fries

Maccaroni Cheese 9

Classic Macaroni and 3 cheese sauce served with skinny fries

Add choice of tea or coffee with either fruit or plain scone, butter & jam for only £3

Desserts

Sticky Toffee Pudding 7

Toffee sauce and vanilla ice cream

Apple and Bramble Crumble 7

Vanilla ice cream

Christmas Pudding 6

Warm traditional sponge pudding with custard

Salted Caramel Profiteroles 6

Cream filled choux bun with caramel coating

Cheeseboard 9

Cashel Blue, Howgate Brie and Smoked Cheddar with caramelised onion chutney and Scottish oatcakes

Affogato 5

Espresso shot with scoop of vanilla ice cream