Festive Fork Out Less

2 course £21.95 | Add dessert £5

Available Tuesday 'til Sunday 12 'til 8pm

Starters

Roast Tomato and Red Pepper Soup
Chargrilled Italian Bloomer and Lurpak butter

Patatas Bravas
Smoked paprika dusted crispy Scottish Potatoes, lightly spiced tomato sauce, garlic mayonnaise and mojo verde

Haggis Fritters
Crispy haggis fritters with Clapshot potato and peppercorn sauce

Buffalo Chicken Tenders
Crispy chicken tossed in Franks hot sauce served with raw slaw and garlic mayonnaise

Classic Smoked Salmon
Dill crème fraiche, pickled shallots, capers and Melba toast

Scampi Bites
Crispy bitesize scampi with tartare sauce and lemon wedge

Desserts

Sticky Toffee Pudding
Toffee sauce and vanilla ice cream

Apple and Berry Crumble
Topped with vanilla ice cream scoop

White chocolate cheesecake
With winter berry compote

Tablet Sundae
Homemade tablet chunks with vanilla ice cream, toffee sauce and whipped cream

Chocolate Biscoff Sundae (vegan)
Chocolate ice cream with chocolate sauce, crushed Biscoff biscuit and Biscoff sauce

Affogato
Espresso shot with scoop of vanilla ice cream

Sides

Clapshot Potato | Firecracker Cauliflower
Skinny Fries | Salt n Chilli Fries | Red Cabbage Slaw
Buttered Broccoli | Mac N Cheese 4

Classic Main Course

Fish & Chips
Battered Haddock fillet with lemon wedge, tartar sauce and skinny fries

Chicken Balmoral
Chargrilled Chicken with smoked bacon, crispy haggis fritter, peppercorn sauce served with Clapshot potato

Haddock Mornay
Poached haddock fillet with smoked cheese sauce, buttered broccoli and mini roast potatoes tossed in garlic & parsley butter

Cajun Chicken Salad
Chargrilled Cajun spiced chicken with cherry tomatoes, red peppers & onions, pumpkin seeds, croutons and cos lettuce with a sour cream & chive dressing

Seasonal Mains

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

Chargrilled Cauliflower Steak
Veggie haggis stuffing, crispy garlic roast potatoes, maple glazed sprouts, glazed carrot and a smoked tomato, caper and shallot sauce

Tender Braised Beef
Slow braised feather blade of British Beef topped with pancetta, mushroom and onion, red wine jus, clapshot potato, maple glazed sprouts and glazed roast carrot

The Sunday Roast

Available only on Sunday 'til it's gone!

30-day dry aged Tweed Valley topside of beef served pink with Yorkshire pudding, crispy roast potatoes, glazed carrot, buttered broccoli and red wine jus

Allergens: Please advise server of **all** food allergies.
Allergen matrix available on request.
Please note we sell nuts behind the bar