

While You Wait

Bread & Olives	4
Gordal olives, Italian bloomer bread, balsamic & EVOO	
Pigs in blankets GF	6
Maple glazed chipolatas wrapped in smoked bacon	
Brie Bites	5
Crispy bite sized brie with warm tomato dipping sauce	

Starters

Mussel Gratin GF	8
Scottish mussels in a three cheese sauce with toasted bloomer	
Onion Bhajis GF, VGN, VGY	7
Homemade onion bhajis with mint riata	
Patatas Bravas GF, VGN, VGY	6
Smoked paprika dusted crispy potato puffs, lightly spiced tomato sauce and garlic mayonnaise	
Gambas Pil Pil	8
King prawns & cherry tomato in garlic chilli oil with chargrilled bloomer bread	
Buffalo Chicken Tenders GF	7
Crispy chicken tossed in Franks hot sauce served with festive slaw and Blue cheese mayonnaise	
Roast Tomato Soup with garlic croutons VGNO, GFO , VGY	5
Chargrilled Italian Bloomer and Lurpak butter	
Firecracker Cauliflower VGN, GF, VGY	7
Sweet Sriracha coated crispy fried cauliflower with crispy onion and garlic mayonnaise (VGN)	
Brie, Cranberry & Pancetta Bruschetta	8
With Maple vinaigrette	
Haggis Fritters	8
Scottish Haggis deep fried in panko breadcrumbs with Clapshot potato and peppercorn sauce	
Chicken Croquettes	8
Smokey tomato sauce and garlic mayonnaise	

Burgers

Classic Beef Burger	13
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	
Sweet Potato & Mushroom Burger (Ask to be GF or VGN)	13
With crispy onions in St Piere Brioche Bun, with shredded iceberg lettuce, sliced tomato, garlic mayonnaise 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 GF	19
Slow braised feather blade of British Beef topped with pancetta, mushroom and onion red wine jus with creamy mash potato, maple glazed sprouts and kale	
Beef Ragu	16
Slow cooked beef in rich tomato sauce simply tossed in tagliatelle served with parmesan cheese	
Monties Chicken Kebab	14
Marinated chicken fillets chargrilled and served with dressed festive sprout 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 riata	
Steak Frites GF	19
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 GF	18
Crushed garlic roast potatoes with cauliflower puree and a mussel and pancetta white wine cream sauce	
Seafood Tagliatelle	16
King Prawns, cod and mussels with cherry tomatoes and spring onions in a smoked paprika tomato sauce	

Vegetable Main Courses

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

Sides

4
<i>Skinny Fries, Salt n Chili Fries, Firecracker Cauliflower Roast Potatoes, Tomato Pasta, basmati rice, Buttered kale 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)

Starters

Onion Bhajis GF, VGN, VGY

Homemade onion bhajis with mint riatā

Roast Tomato and Red Pepper Soup GFO, VGNO

Chargrilled Italian Bloomer and Lurpak butter

Haggis Fritters

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

Mussel Gratin GF

Scottish mussels in a 3 cheese sauce with toasted bloomer

Patatas Bravas GF, VGN

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

Main Course

Turkey Roast

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

Cauliflower Steak VGN, VGY, GF

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

Braised Feather blade of Beef GF

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

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 Tagliatelle

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

Breads

Available daily 12 'til 4pm

French Toast

9

2 slices of egg dipped Italian bloomer pan fried in butter with: -

Smoked Bacon Rashers & Maple Syrup
Apples, Brambles & Honey

Breakfast Rolls

9

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

Smoked Bacon Rashers
Smoked Bacon Rashers and a fried egg

Toasted Sandwiches

9

All sandwiches served with choice of:- Skinny fries, Caesar salad or roast tomato and smoked paprika soup

Club Sandwich

Chargrilled chicken, crisp gem lettuce, sliced beef tomatoes, garlic mayonnaise on toasted Italian bloomer

Chicken Tikka Melt

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

Beef Melt

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

Haggis Melt

Traditional Scottish Haggis with melted 3 cheese on toasted Italian bloomer

Brie Bacon & Cranberry

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

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 GFO

6

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

Affogato GF

5

Espresso shot with scoop of vanilla ice cream