Dinner menu

Chef's Homemade Soup served with warm bread and butter (v)	£5.00
Ham Hock Terrine, Crusty Bread, Tomato and Onion Chutney, Mixed Salad Leaves	£8.00
Stornoway Black Pudding Scotch Egg Mixed Salad Leaves, Homemade HP sauce	£8.00
Homemade Cullen Skink, Bread and Butter Smoked Haddock, Double Cream, Leeks, Potatoes & Dill	£8.00
Bruschetta of Caramelized Onion, Roasted Cherry Tomatoes and Goats Cheese served with Dressed Exotic Leaves and Balsamic Syrup (v)	£8.00
Beetroot Houmous (vg) served with Pita bread & Crudities	£7.00
<u>Salads</u>	
Chicken and Bacon Caesar Salad Cos Lettuce, Croutons, Caesar Dressing & Parmesan	£10.00
Goat's Cheese Salad (v) Mixed Salad Leaves, Pickled Cucumber, Tomatoes, Red Onions, Crumbled Goat's Cheese, Poached Pear, Hazelnuts & French Dressing	£10.00
Greek Salad(v) Mixed Salad Leaves, Cucumber, Cherry Tomatoes, Red Onions, Feta Cheese & French Dressing	£10.00

<u>Burgers</u>

All burgers are served on a Brioche Burger Bun with Mayonnaise, Tomato, Lettuce, Homemade Coleslaw & a side of Chips

Cajun Chicken Burger	£14.00
Aberdeen Angus 7oz Steak Burger	£15.00
Homemade Five Bean Burger	£12.00
Add Cheese, Haggis or Bacon	£2.00 each

Seasonal Mains

Braised Beef Steak Aberdeenshire Beef Shin, Wilted Greens, Mashed Potatoes & Beer Gravy	£15.50
Pork belly Slow Roasted, Coated in Honey Sweet Chilli Thyme Marinade, served with Mashed Potatoes, Stornoway Black Pudding Bob Bon's, Wilted Greens & Jus	£15.50
Chicken Breast Crushed New Potatoes, Green Beans with Creamy Mushroom & Bacon sauce	£16.00
Market Fish - Please Ask Waiting Staff	
Smoked Haddock and King Prawn Tagliatelle finished in Cream & Fresh Herbs	£16.00
Beer Battered Haddock Garden Peas, Chips & Homemade Tartar Sauce	£16.00
Tuscan Gnocchi (v), (vg) Gnocchi, Tomato Basil Sauce, Vegan Sausage, Sun Dried Tomatoes & Spinach	£15.00
<u>Side orders</u>	
Thick Chips	£3.00
House Salad	£3.00
Mashed Potatoes	£2.00
New Boiled Potatoes	£2.00
Breaded Mushrooms	£3.00

Desserts

Sticky Toffee Pudding	
served with Butterscotch Sauce, Vanilla Ice Cream	26.00
Traditional Homemade Sherry Trifle	£6.00
Homemade Chocolate Brownie served Warm with Vanilla Ice Cream	£7.00
Key Lime Cheesecake	£7.00
Selection of Ice Cream Vanilla, Chocolate & Strawberry	£4.50
<u>Hot Beverages</u>	
Latte	£3.00
Flat White	£3.00
Cappuccino	£3.00
Mocha	£3.75
Americano	£3.00
Espresso	£2.50
Hot Chocolate	£3.50
Breakfast Tea	£2.50
Herbal Tea	£2.50

Lunch menu

Chef's Homemade Soup, served with Warm Bread and Butter (v)	£5.00
Homemade Cullen Skink, Bread and Butter Smoked Haddock, Double Cream, Leeks, Potatoes & Dill	28.00
Bruschetta of Caramelized Onion, Roasted Cherry Tomatoes and Goats Cheese served with Dressed Exotic Leaves and Balsamic Syrup (v)	£8.00
Beetroot Houmous (v) (vg) Served with Pita bread & Crudities	£7.00
Sandwiches All served with Chips, Salad and Homemade Coleslaw	
Classic BLT - Toasted Ciabatta with Mayonnaise, Lettuce, Bacon & Tomato Chicken Bacon Melt -Toasted Ciabatta, Crispy Bacon, Chicken, Mayonnaise & Applewood Cheddar Fish Finger -Toasted Ciabatta, Battered Haddock Fingers, Lettuce & Tartare sauce Prawn Marie Rose – White Bread, King Prawns, Lettuce & Tomato Applewood Cheddar and Chutney - Vegan Mayo & Ciabatta bread (V) (vg)	£9.00 £10.50 £10.50 £9.00 £7.95
Soup and sandwich (excluding fries and coleslaw)	£10.00

Burgers

All Burgers served on a Brioche Burger Bun with Mayonnaise, Tomato, Lettuce, Homemade Coleslaw & a side of Chips

Cajun Chicken Burger	£14.00
Aberdeen Angus 7oz Steak Burger	£15.00
Homemade Five Bean Burger	£12.00
Add Cheese, Haggis or Bacon	£2.00 each

<u>Salads</u>

Chicken and Bacon Caesar Salad Cos lettuce, Croutons, Caesar Dressing & Parmesan	£10.00
Greek Salad(v) Mixed Salad Leaves, Cucumber, Cherry Tomatoes, Red Onions, Feta Cheese, French Dressing	£10.00
Goat's Cheese Salad (v) Mixed Salad Leaves, Pickled Cucumber, Tomatoes, Red Onions, Crumbed Goat's Cheese, Poached Pear, Hazelnuts & French Dressing	£10.95
Bigger plates	
Kentucky Style Breaded Chicken Breast Served with Fries, Homemade Coleslaw, BBQ sauce & mixed salad leaves	£14.00
Market Fish - Please Ask Waiting Staff	
Beer Battered Haddock Served with Garden Peas, Chips &Homemade Tartar Sauce. Small Large	£10.00 £16.00
Cumberland Sausages Served with Mashed Potatoes, Wilted Greens & Jus	£13.50
Tuscan Gnocchi (v) (vg) Gnocchi, Tomato Basil Sauce, Vegan Sausage, Sun Dried Tomatoes & Spinach	£15.00
Side orders	
Thick Chips	£3.00
House Salad	£3.00
Mashed Potatoes	£2.00
New Boiled Potatoes	£2.00
Breaded Mushrooms	£3.00

Desserts

Sticky Toffee Pudding	
served with Butterscotch Sauce, Vanilla Ice Cream	£6.00
Traditional Homemade Sherry Trifle	£6.00
Homemade Chocolate Brownie served Warm with Vanilla Ice Cream	£7.00
Key Lime Cheesecake	£7.00
Selection of Ice Cream Vanilla, Chocolate & Strawberry	£4.50
<u>Hot Beverages</u>	
Latte	£3.00
Flat White	£3.00
Cappuccino	£3.00
Mocha	£3.75
Americano	£3.00
Espresso	£2.50
Hot Chocolate	£3.50
Breakfast Tea	£2.50
Herbal Tea	£2.50