Starters

Soup of the day £3.50

Chef's homemade chicken liver pate accompanied with dressed leaves, onion jam and toasted bread £4.75

Seasonal melon served with sorbet and a mulled gin berry compote £4.25

Cajun spiced chunky chips served with dressed leaves and garlic mayonnaise £3.95

Orkney whisky smoked salmon draped over dressed leaves £4.75

Steamed Lanark haggis napped with an Arran Mustard sauce £4.75

Salad of roasted Stornoway black pudding, bacon and tomato with a balsamic dressing £4.95

Deep fried beer battered salt n chilli chicken fillets with dressed leaves and a sriracha mayo £4.95

Main Courses

Baked breast of chicken resting on mash potatoes smothered in a shallot, mushroom, tomato, French mustard and whisky café creme £11.50

Fillet of Aberdeenshire smoked haddock poached in a champagne and wilted leek reduction served with creamy mash (This dish may contain small bones) £11.50

Steamed Lanark haggis (made to our own special recipe) served with creamy mash potatoes and a cracked black pepper and whisky reduction £10.95

Penne pasta bound in a champagne, garlic, spinach and mushroom cream reduction £9.95

Deep fried North Atlantic haddock served with home cut chips, tartar sauce and salad garnish (This dish may contain small bones) £10.95

Dish of the day (please ask your server) £11.50

<u>Salads</u>

Baked breast Cajun chicken with roasted peppers and tomatoes with balsamic dressed leaves and Scottish brie salad £10.50

Roasted Stornoway black pudding, Tomato and Ayrshire bacon with balsamic dressed leaves £9.95

Cajun pasta and roasted vegetable salad served with dressed leaves £9.95

GRILLED SECTION

Artisan 28-day aged Sirloin steak (there is a band of fat along the top of the steak) served with tomato, mushrooms, and home cut chips and with a peppercorn sauce on the side (£3.25 supplement) £14.50

16oz butterflied sirloin steak served with tomato, mushroom, and steak chips with peppercorn sauce on the side (NOT PART OF THE SET MENU) £25.00

Diane sauce available £2.50 extra

Please note that some steaks can go slightly tough
The longer they are cooked

Burgers

Artisan Burger - Homemade beef burger topped with cheddar cheese £9.95

Baked breast of Chicken Burger – Chicken breast topped with cheddar cheese £10.50

Veggie Burger-topped with cheddar £9.95

The Scotland Burger - Homemade beef burger topped with freshly caught haggis and smothered in peppercorn sauce (£1 supplement) £10.50

Bruichladdich Octomore Burger - Homemade beef burger topped with whisky smoked cheddar, smoked Ayrshire bacon and Octomore whisky barbeque sauce (£1.50 Supplement) £10.95

Side Orders

Side Salad £2.75

Salt n pepper chilli chips £3.50

Buttery garlic and herb mushrooms £3.50

Spicy Cajun Fries £3.50

Steamed baby potatoes £2.75

Onion rings £3.50

Extra vegetables £2.75

Plain chips £2.75

ALL BURGERS ARE SERVED ON A TOASTED BUN WITH SALAD ONIONS AND TOMATO AND ACCOMPANIED WITH HOMECUT CHIPS If customers have any dietary requirements such as celiac, dairy allergies or any other allergies, please do not hesitate to ask the waiting staff how we can accommodate you.

Desserts

Homemade Sticky toffee pudding served with dairy vanilla ice cream £4.50

Selection of ice creams (please ask to see our ice cream menu) £4.25

Hot chocolate fudge cake served with vanilla ice cream £4.50

Chef's Knickerbocker glory (homemade fruit jelly topped with berries, 2 different flavour of ice cream and whipped cream) £4.50

Affogato: The Italian word for "drowned," vanilla ice cream served with espresso coffee and one measure of any sprit from the drink of the month shelf (£3.50 supplement) £5.95

Not part of set menu

Cheeseboard - A selection of cheese with celery, grapes, apple, and crackers £7.50

Whisky Lovers Cheeseboard – A selection of cheese with celery, grapes, apple and two drams for our whiskies of month range £12.95

Wine Lovers Cheeseboard – A selection of cheese with celery, grapes, apple and two glasses of Prosecco £15.95

20-year-old Pedro ximenez sherry lover's cheeseboard - A selection of cheese with celery, grapes, apple and two glasses of 20-year-old Pedro ximenez £13.95

Whisky Flyte – Four drams from our whiskies of the month range £12.95

Deluxe whisky flyte (this whisky flyte is designed to enhance your enjoyment of whisky your whisky will be paired with dark chocolate creamy smoked cheddar and a Dutch stroopwaffel) £15.00

Gin Flyte – Four gins from our gantry with 2 tonic of your choice £12.95

Mixed Flyte – 2 whiskies and 2 gins with 1 tonic for the gins £12.95

Tea £1.95
Coffee £1.75
Hot chocolate £1.75
Double expresso £2.25
Liquor coffee £4.75

Why not add a whisky to your visit, please ask the waiting staff for the whisky menu?