

WHITE WINE

1. Chenin Blanc, The Cove, South Africa Fresh and zesty with tropical fruit and crisp acidity.	175ml Bottle	8.50 28.50
2. Mureda Sauvignon Blanc, Spain Light and fruity with pineapple, peach and delicate floral notes.		8.50 28.50
3. Pinot Grigio, Col Di Sotto, Italy Clean and refreshing with pear, apple and soft almond notes.		9.50 32.50
4. Chardonnay, Sea Change, Italy Fresh citrus and tropical fruit with lively acidity and a clean finish.		9.50 32.50
5. Domaine Combe Rouge, Picpoul de Pinet, France Dry and delicate with fresh fruit, floral aromas and a crisp finish.		10.50 37.50
6. Gavi Salluvii DOCG, Castellari Bergaglio, Italy Clean and elegant with subtle fruit aromas and a balanced palate.		46.00
7. Pouilly-Fumé, Corty Moreux 'Intro', France Classic style with gooseberry, citrus and a light smoky finish.		46.00

RED WINE

8. Montepulciano d'Abruzzo, Italy Rich and full-bodied with spicy fruit and firm tannins.		9.50 32.50
9. Carmenère, Valdemoro, Chile Medium-bodied with blackberry, cherry and a smooth finish.		8.50 28.50
10. Mureda Merlot, Spain Soft and balanced with ripe plum, blackberry and gentle spice.		9.50 32.50
11. Grenache / Syrah, France Juicy and approachable with ripe dark fruit and rounded tannins.		10.50 36.50
12. Pinot Noir, Le Versant, France Light and elegant with cherry, raspberry and subtle floral notes.		44.50
13. Cabernet Franc, Ca' Bolani, Italy Fresh red fruit flavours with soft tannins and good balance.		44.50
14. Bordeaux 1883, Maison Sichel, France Well-structured with black fruit, subtle oak and a smooth finish.		47.50

ROSÉ WINE

15. White Zinfandel, Willowood, USA Fresh and fruity with red berry flavours and a crisp finish.		8.50 28.50
16. Rouvière Rosé, Coteaux Varois, France Light and refreshing with strawberry, peach and delicate floral notes.		9.50 32.50

SPARKLING WINE & CHAMPAGNE

17. Prosecco Spumante, Botter, Italy Delicate bubbles with vibrant fruit character.		12.50 40.00
18. Champagne, Piaff, Épernay, France Aromas of baked apple and brioche with fresh citrus and stone fruit on the palate.		79.50

DRAUGHT

	1/2 PINT	PINT
Birra Moretti Lager (4.6%)	4.00	7.00
Inch's Cider (4.5%)	4.00	7.00
Uile-bheist Forest Dweller IPA (5.6%)	4.00	7.00
Uile-bheist Lager (4.6%)	4.00	7.00
Murphy's Irish Stout	4.00	7.00

BOTTLE BEER

Tiger 330ml	6.00
Heineken 330ml / Sol 330ml	6.00
Old Mout Cider (various flavours) 500ml	7.50

ALCOHOL-FREE

Old Mout 500ml	6.00
Birra Moretti 330ml	6.00
Guinness 538ml	7.50

DRAUGHT SOFT DRINKS

	1/2 PINT	Pint
Diet Coke	3.50	4.50
Coke	3.50	4.50
Lemonade	3.50	4.50
Juices (orange, apple, cranberry, pineapple)	3.50	4.50
Dash	1.50	

SOFT DRINKS

J20 (various flavours) 275ml	4.50
Appletiser 275ml	4.50
Coca-Cola / Diet Coke / Coke Zero Bottle 330ml	4.50
Irn-Bru / Diet Irn-Bru Bottle 330ml	4.50
Fever-Tree Tonic 200ml	3.50
Fever-Tree Ginger Beer 200ml	3.50
Sparkling or Still Water 330ml	3.50
Sparkling or Still Water 750ml	5.50
Red Bull 250ml	5.00
Kids' Fruit Shoot 275ml	3.00
Ginger Beer / Sicilian Lemonade 275ml	3.50



MENU

BREAKFAST

Daily from 9am - 12pm

LUNCH MENU

Served between 12pm - 5pm

Chef's soup of the day today's choice of homemade soup	9.00
Honey roast ham, salad and mustard	11.00
Mature cheddar cheese & pickle	11.00
Egg mayonnaise	11.00
Smoked salmon cream cheese, & cucumber	12.00
Grilled chicken caesar dressing	12.00
Bacon, lettuce & tomato	12.00

All sandwiches served on white, brown or gluten-free bread

Soup and sandwich

Choice of any sandwich with today's soup

15.00

Crispy fried chicken wrap red onion, crispy lettuce, smoky BBQ sauce	14.00
Roast sirloin baguette caramelised onions, Dijon mustard mayo, rich gravy & chips	19.00
French Brie baguette crispy bacon, cranberry & chips	14.00

BAKED JACKET POTATOES 12.00

Choose from:

Baked beans, cheddar cheese, chilli con carne, haggis, spicy 3 beans, Asian slaw & egg mayo

SUNDAY ROAST

Choice of 2 Roasts

Every Sunday from 12 noon

NIBBLES & SHARERS

Nachos chilli con carne, haggis, or spicy 3 bean served with sour cream, jalapenos, salsa, cheese	20.00
Garlic, herb ciabatta bites	7.00
Halloumi fries	7.00
Dirty fries	7.00
Garlic bread/cheese	6.00/8.00
Bread and olives	9.00

GRAZING BOARD 25.00

Haggis bon bons, chicken wings, olives, garlic bread, a side of chips

STARTERS

Soup of the day today's choice of homemade soup	9.00
Cullen skink traditional Scottish soup, smoked haddock, cream, potatoes, leek, onions	13.00
Highland venison carpaccio rocket, parmesan shavings, tonka bean aioli	14.00
Scottish mussels fresh mussels, white wine, garlic, cream, fresh baguette	12.50
Uile-bheist whisky cured salmon pickled shallot, capers, saffron aioli, focaccia bread	13.00
Blue cheese panna cotta beetroot, redcurrant, balsamic glaze, walnuts red wine reduction	11.00
Scotch egg bacon crumb, Dijon mayonnaise	12.00
Roasted butternut squash & quinoa radish, avocado, pomegranate vinaigrette	11.00

MAINS

Mac & cheese cheesy macaroni, garlic bread, salad leaves. Add bacon for 2.00	18.00	Fish & chips battered or breaded haddock, chips, mushy peas, tartar sauce	23.00
Locally sourced, slow roast pork belly parsnip purée, parmentier potato, baby vegetables, cider gravy	26.00	Spicy sausage rigatoni rich tomato sauce, Italian sausage, parmesan	22.00
Traditional steak pie slow braised Scotch beef topped with golden puff pastry, Seasonal vegetables, chips or mash	22.00	Pan-seared Scottish salmon orange braised fennel, parsley, new potatoes, wilted greens, caper butter	28.00
Chicken supreme creamy mashed potato, black pudding, tender stem broccoli, blackened corn, thyme jus	25.00	Scottish mussels fresh mussels, white wine, garlic and cream, warm bread	22.00
Roast cauliflower steak homemade hummus, coriander, gremolata	21.00	Braised lamb shank mashed potato, roast root vegetables, rosemary red wine jus	32.00
Scampi in a basket wholetail scampi, chips, salad, lemon, tartar sauce	22.00	Chicken Caesar Salad chicken breast, cos lettuce, caesar dressing, parmesan, croutons	20.00

BURGERS & GRILLS

Beef Burger	22.00
Chicken Fillet Burger	22.00
Beetroot Burger	20.00
Highland Burger haggis, cheese, whisky jus	24.00

Try one of our famous burgers on a toasted bun, lettuce, tomato, red onion, relish, chips, Asian slaw

Toppings cheese, bacon, chilli or fried egg	3.00
Scotch Rump Steak 8oz	29.00
Venison Steak 6oz	32.00
Scotch Sirloin Steak 10oz	39.00

All steaks served with grilled tomato, mushrooms, chips, mash or jacket potato

Sauces peppercorn, whisky, garlic butter	3.50
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SIDES

Chips	6.00
Sweet potato fries	7.00
Creamy mash potato	6.00
Seasonal vegetables	6.00
Asian slaw	6.00
Onion rings	6.00
Mac & cheese	6.00
Garlic bread/cheese	6.00/8.00

COCKTAIL HOUR

3pm to 6pm daily. All cocktails £9.50

STEAK NIGHT

Every Thursday Night

2 rump steaks and a bottle of wine

60.00

Please let your waiter know about any allergies you have.

Please speak to your server to inform us of any special dietary requirements. Some of our dishes can be made vegan please ask your server for details. A discretionary 10% service charge will be added to your bill.