



Lunch Menu

Grilled Sourdough Toasties

Served with side salad (GF available) Add a mug of soup	2.50
Scottish Mild Cheddar & Smoked Ham [2,4,7] Glen's Farm cheddar with smoked Lanarkshire ham	8
Tuna Melt [2,4,5,7] Tuna with melted Scottish cheddar	9
Vegan Smoked Applewood [2]  Melted Scottish cheddar with sweet pickle	7

Chef's Plates

Smoked Mackerel Potato Salad [4,5,9] (GF) West Coast Scottish smoked mackerel with a warm potato salad, mustard dressing	12
Heritage Tomato & Burrata [2,7] (V) (GF) Heritage tomatoes, creamy burrata, basil emulsion, garlic rubbed sourdough	14
Fried Pork Belly & Asian Slaw [10,11,12,13] (GF) Crispy pork belly, asian slaw, sweet chilli dressing	11
Flat Iron Steak Sandwich [2] 300g flat iron steak, toasted sourdough ciabatta, chimichurri & crispy onions	17
Aubergine Schnitzel [2]  Golden fried aubergine, harissa yoghurt & charred lemon	14

Weekly Plates

Ask your server for details	
Soup of the Day (V) (GF) Chef's homemade soup, sourdough bread & butter	6.5
Smashed Burger (GF available) Weekly changing burger, fries or salad	13
Pasta of the Week [2] (GF available) Our weekly changing De Cecco pasta	15

Sides




Gordal Olives (GF) 	4
Triple Cooked Truffle Parmesan Fries [7] (V) (GF)	5
Crispy Fries (GF) 	4
Seasonal Side Salad (GF) 	4

 100% PB Plant-based dish | (V) Vegetarian dish | (GF) Gluten Free




[1 Celery] [2 Gluten] [3 Crustaceans] [4 Eggs] [5 Fish] [6 Lupin] [7 Milk] [8 Molluscs]
[9 Mustard] [10 Nuts] [11 Peanuts] [12 Sesame] [13 Soya] [14 Sulphites]





To Begin

Scottish King Scallops [5,7,13] 	16.50
Seared Scallops, Apple Butter, Diced Chorizo, Edamame Beans	
Antica Charred Artichoke [10] 	11
Grilled Artichoke, Romesco, Citrus Vinaigrette	
Grand Fish Croquette [2,4,5,7] 	14
Scottish White Fish, Mixed Herbs, Garlic Lemon Aioli	
Heritage Tomato & Burrata [2,7] (V)	14
Heirloom Tomatoes, Creamy Burrata, Basil Emulsion	



Mains



Pressed Pork Belly [2]	18
Slow Cooked Pork Belly, Smashed New Potatoes, Minted Peas	
Mackerel Fillet Risotto [1,2,5,7,14] 	19
Crispy-skinned Scottish Mackerel, Wild Mushroom and Butternut Barley Risotto	
Rose Harissa Aubergine Schnitzel [2] 	14
Pan-fired Aubergine, Rose Harissa Coconut Yoghurt , Charred Lemon	
Braised Beef Short Rib [1,7]	25
Braised Short Rib , Red Wine Reduction, Glazed Rainbow Carrots and Roast Parsnips	
300g Flat Iron Steak [4,7] 	21
Hand Cut Fries, Tender Stem & Field Mushrooms Choice Of Chimichurri, Peppercorn Or Béarnaise Sauce	

Sides

Gordal Olives 	4
Market Vegetables [7] 	4
Sourdough Bread with Oil & Butter [2,7] (V)	3.50
Hand Cut Truffle Parmesan Fries [7] (V)	5

Desserts

Caramelised Pineapple Tarte Tatin [2,4,7] 	11
Golden Pineapple Tarte With Vanilla Ice Cream	
Chocolate Raspberry Mousse 	13
Dark Chocolate Mousse, Raspberry Liqueur With A Candied Orange Crumb	

 Local Hero |  100% PB Plant based dish | (V) Vegetarian dish |

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