Starters

Soup of the Day served with Freshly Baked Bread Roll & Butter (v) £4.95
Scallops & Stornaway Black Pudding on a Pea Puree Bed with Crispy Bacon (gf) £7.95
Tempura Haggis Buns Buns with Homemade Chilli Ketchup (gf) £5.95
Butternut Squash, Goats Cheese and Sage Puff Pastry Tart (v) £5.95
Mushroom Pepperpot (Mushrooms, Roasted Peppers in a Pepper Sauce on a Toasted Bloomer) (v) £5.95

Mains

8oz Sirloin Steak with Confit of Tomato and Mushroom with Homemade Chips £18.95 (Blue Cheese or Peppercorn Sauce available as extra at £2.95)
Haddock & Homemade Chips with mushy peas & Homemade Tartar Sauce £12.95
Crab Linguini with Garlic Bread & Rocket Salad £12.95
Port Mor Curry (Chicken or Veg) served with Homemade Onion Bhajis & Basmati Rice & Mango Chutney £12.95 (v)
Pan-fried Sea Bass with Caper Crushed New Potatoes, Wilted Spinach with a Lemon & White Wine Sauce £14.95
French Trim Chicken Supreme, Smoked Bacon, Peas with Sautéed Potatoes in a Peppercorn Sauce £14.95

Sides

Homemade Chips (v) £2.95
Garlic Bread (v) £2.95
Seasonal Vegetables (v) £2.95
Rocket and Parmesan Salad (v) £2.95

Desserts

Fruit of the Forrest Chantilly Cream Mille-Feuille £5.95
Rhubarb Crumble with Homemade Custard £5.95
Cheese Cake of the Day £5.95
Scottish Cheese Board £7.95

Gluten free options available on request