

LUNCH MENU

SOUPS

Served with Artisan bread and fresh butter

Head Chef's soup of the day **£5.50**

(See blackboard for today's choice)

SIDES

Rustic skin-on chips with parmesan and truffle oil

Fresh salad with balsamic glaze

Sweet potato fries and sweet chilli dip

Rustic bread with olive oil and balsamic

£2.75 each

OPEN-TOPPED CIABATTAS

£7.75 each

Smoked mackerel, sweet gherkins, radish, spring onion and water cress

BBQ pulled pork, roasted red pepper, cheddar and wholegrain mustard mayo

Spicy chicken, tomato, shredded lettuce and sweet chilli

Avocado, cucumber, roasted veg and feta (or vegan tofu)

FRESH SALADS

Watermelon, tomato, fresh berries, feta and herb oil **£8.95**

Smoked salmon and avocado salad with fresh rocket and a creamy dill dressing **£9.95**

SEASONAL MAINS

Locally landed beer-battered fish and chips, mushy peas and tartar sauce – small **£9.95**
– large **£12.95**

Grilled Scottish beef burger, tomato, gherkins, smoked bacon with chips and coleslaw **£12.95**

Formaggio Tortellini, sun-dried tomato, spinach and creamy sauce **£11.50**

Chicken and chorizo paella with toasted bread **£11.95**

Butternut squash and roasted veg ratatouille with couscous **£11.50**

PUDDINGS

Sticky toffee pudding, toffee sauce and vanilla ice cream **£5.50**

Dark chocolate and orange torte with fresh berries and passion fruit sorbet **£5.50**

Crushed meringue, Chantilly cream and summer berries compote **£4.95**

Choice of scone: plain or fruit, with cream and jam **£3.50**

Kids Menu (price includes fresh orange or apple drink)

Bao bun with crispy chicken, tomato sauce and sweet potato fries **£5.00**

Mini fish and chips with garden peas **£5.00**

Mini ciabatta pizza with fresh tomato sauce and mozzarella **£5.00**

Puddings

Scoop of vanilla, chocolate or strawberry ice cream with sprinkles **£2.50**

or children-size portion of any dessert from main menu **£2.95**