



TO START

Chef's Soup Of The Day (v) served with a soft bread roll	£5.25
Grilled Goat's Cheese Salad (v) Leaves, tomato, onion, house dressing	£5.25
Tomato and Basil Bruschetta (v) Toasted bread topped with red onion, garlic, chopped cherry tomatoes and balsamic glaze	£5.95
Add sliced chorizo	£1.50
Add Scottish oak smoked cheddar	£1.00
Ardennes Pate With caramleised onion chutney, Scottish oatcakes	£5.75

BURGERS

Our 8oz beef burgers are freshly made using finest quality Scotch beef. All of our burgers are served on a brioche bun, with a side of hand cut chips.

Classic Beef 100% Scotch burger, lettuce, tomato, red onion	£11.95
Chicken Burger Fresh chicken breast, lettuce, tomato, red onion	£11.95
Veggie Burger (v) Moving Mountains™ patty, lettuce, tomato, red onion	£11.25
<i>Cheddar Cheese</i> <i>West Calder Haggis</i> <i>Ayrshire Bacon</i>	£1.00

FROM THE GRILL

Our Tweed Valley steaks are hand selected by East Lothian master butcher John Gilmour; he only picks the best limousine cross Aberdeen Angus cattle, which have been reared on grass & barley. The beef is then dry-aged on the bone for a minimum of 28 days.

Our steaks are served with roasted tomato, onion rings & hand cut chips.

28 Day Aged fillet Steak	£30.00
28 Day Aged Sirloin Steak	£25.00
<i>Garlic & parsley butter</i> <i>Peppercorn sauce</i> <i>Beef Jus</i>	£2.25

MAIN EVENT

Garlic & Herb Skin On Chicken Settled on creamy mashed potato, with baked West Calder haggis & a whiskey jus	£15.50
Oven Baked Scottish Salmon Fillet Served with grilled asparagus, crushed new potatoes & a Hollandaise sauce	£19.95
Grilled Goat's Cheese Salad (v) Mixed leaves, tomato, avocado, hard boiled egg, topped with our house dressing	£10.25
<i>with chicken</i>	£1.50
<i>with Ayrshire bacon</i>	£1.50
Battered Scottish Haddock Mushy peas, hand cut chips, halved lemon, tartare sauce	£13.50
Scottish Blade of Beef Slow cooked with wholegrain mustard, served with a creamy peppered mash & roasted carrots	£16.50

A LITTLE EXTRA

Battered onion rings	£3.50
Garlic bread	£2.95
Hand cut chips	£3.50
Mixed salad	£2.95
Macaroni & Cheese	£3.95

INDULGE

Sticky Toffee Pudding Traditional pudding served with butterscotch sauce, traditional Arran ice cream	£6.95
Dark Chocolate Brownie served with chantilly cream, chocolate sauce	£6.95
Platter Of Scottish Cheese claret cheddar, morangie Brie, single malt cheddar, oak smoked cheddar grapes, chutney, highland oatcakes	£9.95
Trio of Arran Ice Creams Chocolate, vanilla, strawberry	£6.50

OUR SUPPLIERS

We source as locally as possible, using top quality Scottish produce whenever it is available.

Mark Murphy & Partner – Scottish fruits, vegetables, cheeses, cream, yoghurt
John Gilmour Butchers – Finest quality Scotch Beef
Grahams Dairy – milk
Bernard Corrigan – Fresh fish/seafood and egg



