



TO START

Chefs Soup Of The Day (v) served with homemade bread	£5.25
Loch Fyne Scottish Smoked Salmon with lemon & chive cream cheese, bed of leek, beetroot puree, dressed peashoots	£6.25
Tempura Of "Ramsay" Haggis soft poached egg, cracked black pepper, red wine jus	£5.95
Tomato, Basil & Red Onion Bruschetta (v) Sweet chilli dressing, micro herbs Add sliced chorizo £1.50 or oak smoked cheddar £1.00	£5.95
Chicken Liver Parfait sweet red onions, balsamic dressed leaves, mini oat biscuits	£5.95
Scottish Haddock & West Coast Mussel Chowder served with crispy leek, homemade crusty bloomer bread	£8.25
Hand Torched Goats Cheese (v) with onion marmalade, balsamic glaze	£5.95

BURGERS

Our 8oz burgers are freshly made in house using 100% Scotch beef mince. All our burgers are served with sliced tomato, baby gem, sourdough bun & hand cut chips

Carlton Burger – burger, lettuce, tomato, red onion	£10.95
Carlton Butterfly Chicken – burger, lettuce, tomato, red onion	£10.50
Falafel Burger – falafel, roast pepper, feta cheese (v)	£10.25
Toppings – Arran smoked cheddar, Ayrshire bacon, Stornoway black pudding, "Ramsay" haggis	£1.00

STEAK EXPERIENCE

Scotch beef dry aged for 28 days. All steaks served with confit tomato, mushroom & garlic duckcell, hand cut chips & dressed pea shoots

28 Day Aged fillet Steak	£30.00
28 Day Aged Ribeye Steak	£28.00
28 Day Aged Sirloin Steak	£25.00

MAIN EVENT

Butter & Thyme Basted Chicken Supreme haggis neep & tattie bake, chipolata sausage, carrot puree, whisky jus	£15.50
Pan Fried Sea Bream petit ratatouille vegetables, curly kale, asparagus, balsamic glaze, pesto oil	£16.25
Scottish Blade Of Beef slow cooked for 8 hours, herb mash potato, confit carrot, spring onion, celeriac puree, mini puff pastry, rich roast jus	£14.50
Wild Mushroom Gnocchi (v) served with parmesan shavings, herb oil	£10.95
Twice Cooked Cider Braised Pork Belly black pudding puree, dauphinoise potato, creamed leek & carrot, red wine jus	£15.50
Goats Cheese & Red Onion Quiche Tart (v) pesto dressed pea shoots, balsamic glaze	£10.50
Beer Battered Scottish Haddock butter crushed peas, lightly salted hand cut chips, halved lemon	£11.95

A LITTLE EXTRA

Beer battered onion rings	£3.50
Garlic bread	£2.95
Hand cut chips	£3.50
Peppercorn sauce	£2.25
Sauce Dianne	£2.25
Red wine jus	£2.25

INDULGE

Scottish Raspberry Cranachan Parfait strawberry milkshake shot, raspberry syrup, oat caramel brittle	£6.25
Sticky Toffee Pudding "Windows own" butterscotch sauce, vanilla pod ice cream	£5.95
Dark Chocolate & Pecan Nut Brownie Chocolate & orange zest sauce, vanilla pod, chantilly cream	£5.95
Chefs De-Constructed Cheesecake Of The Day Please see your server	£5.50
Platter Of Scottish Cheese Mini oatcakes, celery, grapes, chutney	£6.25