



## TO START

<b>Chef's Soup of The Day (V, Ve)</b> Served with crusty ciabatta bread	£6.25
<b>Beetroot Salad (V, Ve)</b> Red onion, tomatoes and house dressing of honey & lemon)	£6.75
<b>Bruschetta (V, Ve)</b> Topped with cherry tomatoes, balsamic glaze, guacamole and chilli flakes	£7.95
<b>Scottish Smoked Salmon</b> Served with traditional buttered brown bread, creamed horseradish and capers	£8.95
<b>Ardennes Pate</b> With Stornoway black pudding and Blue Murder cheese	£8.95

## BURGERS

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

<b>Classic Beef</b> 100% Scotch burger, lettuce, tomato, red onion	£15.95
<b>Chicken Burger</b> Fresh chicken breast, lettuce, tomato, red onion	£14.95
<b>Veggie Burger (V)</b> Moving Mountains™ plant protein patty, lettuce, tomato, red onion	£14.95
<i>West Calder Haggis or 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.

<b>28 Day Aged Fillet Steak</b>	£32.95
<b>28 Day Aged Sirloin Steak</b>	£28.95
<i>Garlic &amp; parsley butter</i>	£2.25
<i>Peppercorn sauce</i>	£3.25
<i>Beef Jus</i>	£1.95

## MAIN EVENT

<b>Garlic &amp; Herb Chicken</b> Settled on creamy mashed potato, with baked West Calder haggis & a jus	£17.25
<b>Teriyaki Salmon (GF)</b> Served with sautéed potatoes, spring onions & chilli	£21.00
<b>Beetroot and Smoked Mackerel Salad</b> Red onion, cherry tomatoes, Scottish smoked mackerel dill cucumber with raspberry and lemon dressing	£14.25
<b>Battered Scottish Haddock</b> Mushy peas, hand cut chips, halved lemon, tartare sauce	£15.95
<b>Vegetable Wellington Slices (V, Ve)</b> Served with salsa coulis and sautéed new potatoes	£16.95
<b>Thai Green Vegetables Curry (V, Ve)</b> Green beans, pak choi, green peppers, mange tout flavoured with garlic coconut milk and lime juice and accompanied with seasoned rice.	£15.95

Add chicken for an extra £4.25

## A LITTLE EXTRA

Battered onion rings	£4.25
Hand cut chips	£4.25
Mixed salad	£4.00

## INDULGE

<b>Sticky Toffee Pudding</b> Traditional pudding served with butterscotch sauce, traditional Arran ice cream Also available with vegan ice cream	£8.25
<b>Chocolate Orange Tart (V, Ve, GF)</b> With chocolate sauce, mango coulis and mixed berries	£7.45
<b>Platter of Scottish Cheese</b> Mixture of Kintyre Scottish cheese, mixed biscuits, grapes and fresh cut apple, red onion chutney	£13.95
<b>Trio of Arran Ice Creams</b> Vanilla and today's selection with fresh berries	£7.45

## 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



An optional & discretionary 10% service charge will be added to your bill.  
 Allergies or intolerances?.....Not a problem, please see a member of the team who will be happy to help.