

Tapas/Starters

Olives 5 V, VE, GF
marinated mixed pitted

Tapas paella 9/7 GF/GF, VE
prawn, chicken & chorizo/vegetarian mix

Patatas bravas 7 V, VE, GF
spicy smoked paprika, garlic, sriracha mayo, chives

Calamari 9
tartar sauce & lemon

Oven roasted honey chorizo 7 GF
chorizo, honey

Duck & orange parfait 8
served with oat cakes & caramelised red onion chutney

Shetland mussels 9 GF
white wine, garlic cream, served with crusty sourdough

Pil pil prawns 8 GF
chillies, garlic, served with sourdough

Teriyaki halloumi bites 7 V
parsley, white sesame

Crispy honey chilli beef 8 GF, VE
Available*
served on a mini bed of salad

Prawn, avocado & cucumber bites 8 GF
lemon, white sesame

Tempura 7/8/6 GF, VE Avail*/GF/GF, V, VE
Avail*
chicken/prawn/veg served with sweet chilli dip

Haggis bon bons 7
beer battered crispy haggis, peppercorn sauce

Goats cheese & beetroot salad 9 GF, V
lettuce, beetroot, goats cheese, balsamic glaze

Bread Sharer 8 GF
sourdough, olive oil, balsamic, olives, duck & orange parfait, (charcuterie +6)

Spanish meat selection 8 GF
salami, chorizo, pastrami, parma ham

Loaded Fries

Haggis & peppercorn 10

Salt & chilli chicken 10 GF, VE Available*
chillies, red onions, peppers

Chicken teriyaki 10 VE Available*
spring onion, chillies

Please inform your server of any allergies/dietary requirements. We carry out full risk assessments on our Food & Drink operations and do our best to reduce the risk of cross contamination. However, we cannot guarantee that all food is completely allergen free.

GF - Can be made gluten free

V - Vegetarian

VE - Vegan

V/VE Available* - Can be made vegetarian/vegan with vegan chicken/beef.

We source the finest ingredients from land and sea, using as many local suppliers as possible.

Sides

Garlic bread 4
+ cheese +1

French fries/hand cut chips 4 GF, V, VE
+ truffle & parmesan/chilli & parmesan +1

Side salad 4 GF, V, VE

Mac & cheese 5 V, VE

Mozzarella sticks 5 V
sweet chilli dip

Onion rings 4 GF, V, VE

