## Tapas/Starters

Olives 5 ve, GF marinated mixed pitted

Soup of the day 6 served with crusty sourdough

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

Calamari 9 tartar sauce & lemon

Oven roasted honey chorizo 7 gf chorizo, honey

Curious Larder Parfait 8 chicken liver/tomato & basil v served with oat cakes & red onion chutney

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

Pil pil prawns 8 GF served with sourdough

Teriyaki halloumi bites 7 v, ve Available\* parsley, white sesame

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

Prawn & avocado bites 8 gf prawn, avocado, cucumber, white sesame, lemon

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

Haggis bon bons 7 beer battered haggis, peppercorn sauce

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

Bread Sharer 8 GF, V sourdough, olive oil, balsamic, olives, sundried tomato & basil pate, (charcuterie +6)

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

## **Loaded Fries**

Haggis & peppercorn 9

Salt & chilli chicken 9 GF, VE Available\* chillies, red onions, peppers

Chicken teriyaki 9 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 ve + cheese + 1

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

Winter veg 3 ve, gf

Mac & cheese 5 v

Mozzarella sticks 5 v sweet chilli dip

Onion rings 4 ve, gf

