

EVENING MENU - FROM 4PM

STARTERS

SOUP OF THE DAY (V) 4.00

SWEDISH HADDOCK & BACON
CHOWDER SML 5.00 LRG 9.00

ROAST RED ONION, VEGGIE HAGGIS
& THYME BON-BONS (VG) 4.00
with Pumpkin Jam

SMOKED SALMON & DILL PATE 5.50
*with Bacon Salt, Crusty Bread & Plum
Chutney*

SCOTTISH MULL CHEDDAR
CROQUETS (V) 4.50
with Mustard Aioli

MARINATED OLIVES, SPICED
HUMMUS & CHIMICHURRI SHARING
BOARD (V) 8.00

MAINS

SEARED COLEY & HOME CUT CHIPS 10.50
with pea smash, water cress & Tartare Sauce

SEASONAL PIE 12.00
With Roast Root Vegetables

CRISPY SPICED CHICKEN ON KIMCHI & GREENS 10.00

SWEET POTATO, SPINACH & CAULIFLOWER DHAL
(VG) 10.00
with homemade Naan & Lime Chutney

ROAST SQUASH, PEAR & SWEET POTATO SALAD
(V) 10.00
*with Pickled Kale, Toasted Seeds, Blue Cheese & Walnut
Dressing*
Add Roast Chicken 2.00

BROCCOLI, SWEET POTATO, TOMATO & LENTIL SALAD
(VG) 10.00
with lemon & thyme dressing
add Feta & Black pudding 2.00

ROAST HERITAGE BEETS & PEARL BARLEY SALAD
(VG) 10.00
with Mint, Coriander, Peas & Avocado
add Crispy Bacon 1.50

BURGERS

7OZ BEEF BURGER 10.00

HEMMA JERK CHICKEN BURGER 10.00

SWEET POTATO, LENTIL & CHICKPEA
BURGER (V) 9.50

*All Burgers Served with Fries, Tomato
Relish, Lettuce & Pickle*

Upgrade to Sweet Potato Wedges 1.00
*Cheddar 1.00 | Blue Cheese 1.50 |
Bacon 1.50 | Swedish Slaw 0.50
| Hummus 0.50 | Aioli 0.50*

SIDES

HAND CUT CHIPS 4.00

FRIES 3.00

SWEET POTATO WEDGES 4.00

HASSLEBACK POTATOES 4.00

OLIVES 2.50

BREAD & BUTTER 2.00

ROAST ROOT VEG 3.50