



COAST AND KEG

STARTERS

Chef's Soup of the Day (V) (GF) <i>Served with warm crusty bread</i>	6.5
Grilled Chicken Satay Skewers (GF) <i>Served with a fresh salad and a rich satay dip</i>	8.5
Bang Bang Cauliflower (GF) (VG) <i>Served with a spicy dipping sauce and salad</i>	6.5

SANDWICHES/WRAPS

PANINIS AND GLUTEN FREE BREAD

Your choice of white or brown bloomer bread, panini, or wrap. Served with salad and crisps

Roasted Ham and Tomato	9.5
Tuna and Red Onion	9.5
Egg Mayonnaise and Watercress (V)	9.5
Cheddar and Onion Chutney (V)	9.5
Cheese, Ham and Red Onion	9.5
Coronation Chicken	9.5
Prawn Marie Rose	11
Sweet Chilli Chicken	11
Chicken and Bacon Mayo	11
Add a bowl of soup	4

MAINS

Grilled Gammon Steak (GF) <i>Served with chunky chips, grilled pineapple, fried egg and garden peas</i>	16
Beer Battered Fish and Chips <i>Fresh fillet of haddock, chunky chips, garden peas and tartare sauce</i>	17
Beer Battered Chicken Fillets <i>Chunky chips, side salad and your choice of dip: sweet chilli, BBQ or garlic mayo</i>	16
Steak and Ale Pie <i>Tender pieces of beef cooked in dark ale topped with flaky pastry, chunky chips and seasonal vegetables</i>	16
Chicken Katsu Curry <i>Crispy breaded chicken with steamed white rice, salad, crispy onions and katsu curry sauce</i>	16
Cambodian Vegetable Curry (GF) <i>Steamed rice and mango chutney</i>	14.5
Chicken Tikka Masala <i>Pilau rice, mango chutney and poppadoms</i>	16
Sticky Sesame Chicken Noodles <i>Crispy chicken, noodles and sticky honey chilli sauce</i>	16
Pan Fried Seabass (GF) <i>Green pea risotto, samphire and parsley oil</i>	20
Hunters Chicken (GF) <i>Topped with cheese, bacon and BBQ sauce, served with chunky chips and salad</i>	16
Fajitas <i>Cheese, guacamole, salsa, sour cream and tortilla wraps with chicken, beef or roasted vegetables</i>	18
Asparagus and Garden Pea Risotto (VG) (GF) <i>Flavoured with vegan cheese and basil oil</i>	14

SIDES

Chunky Chips	4
Skin on Fries	4
Dirty Fries	5
Baked Potato	4
Rosemary Garlic Focaccia Bread	4
Battered Onion Rings	4
Mixed House Salad	4
Seasonal Mixed Vegetables	4

Ham Hock Terrine (GF) <i>Tangy apricot chutney, pickled salad and toasted bread</i>	8
Loaded Nachos (V) (GF) <i>Melted cheese, salsa, guacamole and sour cream</i>	7
Halloumi Fries (V) <i>Golden fried with a zesty tomato salsa</i>	7.5

HOT SANDWICHES

Classic Club <i>Toasted white or brown bread served with side salad, coleslaw and fries</i>	14
Roasted Mediterranean (VG) <i>Served on toasted ciabatta with side salad, coleslaw and fries</i>	12
Steak Ciabatta <i>Served on toasted ciabatta with horseradish, onion jam served with side salad, coleslaw and fries</i>	15
Fish Finger and Tartare Sauce <i>Served on toasted ciabatta, with side salad, coleslaw and fries</i>	14

SALADS

Caesar Salad (V) <i>Romaine lettuce, herb croutons, Parmesan cheese and rich Caesar dressing</i>	11
Cobb Salad (VG) (GF) <i>Mixed salad leaves, cherry tomatoes, red onion, sweetcorn, radish, chickpeas and avocado with vegan herb and garlic mayonnaise</i>	12
Greek Salad <i>Romaine lettuce, herb croutons, Cos lettuce, cucumber, tomatoes, red onion, olives and feta cheese drizzled with basil dressing</i>	12
Add Peri-Peri Chicken or Tiger Prawns	6/7

PASTA

Chilli Prawn Tagliatelle <i>King prawns, cherry tomato, chilli and lemon parsley cream sauce with garlic bread</i>	18
Spaghetti Carbonara <i>Pasta in a bacon and mushroom cream sauce with garlic bread</i>	15
Macaroni Cheese (V) <i>Garlic bread, herb crumbs and watercress</i> Add haggis, black pudding or bacon snippets	14.5 2
Chicken and Chorizo <i>Penne pasta with tender pieces of chicken, chorizo, cherry tomato and cream sauce with garlic bread</i>	15
Lasagne <i>Served with garlic bread and salad</i>	15

PIZZA

Margherita (V) <i>Tomato and basil</i>	14.5
Sloppy Joe <i>Chilli beef, peppers, red onion and jalapenos</i>	17
Roasted Vegetable (V) <i>Mozzarella, roasted vegetables and nut free pesto</i>	15
Hawaiian <i>Roasted ham and pineapple</i>	15.5
BBQ Jack Fruit (VG)	14
Peri-Peri Chicken <i>Peri-peri chicken, red onion, peppers and jalapenos</i>	17

Tiger Prawn Cocktail <i>Marie Rose sauce and toasted focaccia bread</i>	9
Garlic Pizza Bread (V) <i>Stone-baked and topped with cheese</i>	7
Deep Fried Camembert Bites (V) <i>Served with red onion marmalade</i>	8

BURGERS

All served in a toasted bun with gem lettuce, beef tomato, red onion and sides of coleslaw, dill pickle and fries	
Gourmet Steak Burger	15
Black and Blue Burger <i>Beef burger topped with crispy bacon and blue cheese</i>	16
Double Stack Cheeseburger	18.5
Dirty Burger <i>Beef burger topped with crispy bacon, smoked cheese, jalapenos, chilli beef and nacho cheese sauce</i>	17.5
Piggy Burger <i>Beef burger topped with pulled pork, red onion chutney and cheesy garlic sauce</i>	17.5
Mac and Black Burger <i>Beef burger topped with macaroni cheese and crumbled black pudding</i>	16
Scottish Burger <i>Beef burger topped with haggis and peppercorn sauce</i>	17.5
The Ultimate Veggie Burger (VG)	14.5
Peri-Peri Chicken Burger	15

GRILL

All served with chunky chips, grilled tomato and portobello mushroom	
Add your choice of sauce: Peppercorn Sauce, Red Wine Sauce or Diane Sauce	
8oz Scottish Sirloin Steak (GF)	30
10oz Scottish Rump Steak (GF)	28.5
8oz Black Angus Fillet Steak (GF)	32
8oz Rib Eye Steak (GF)	30
Mixed Grill <i>4oz rump steak, gammon, sausage and fried egg</i>	30

DESSERT

Biscoff Cheesecake <i>Vanilla ice-cream and honeycomb crumbs</i>	8
Mars Bar Sundae <i>Homemade chocolate sponge, chunks of Mars Bar, vanilla ice-cream, chantilly cream and caramel sauce</i>	8
Lemon and Lime Tart <i>Raspberry sauce and raspberry sorbet</i>	8
Cheese Platter <i>Selection of cheese, biscuits, apples, grapes, celery sticks and onion chutney</i>	9.5
Chocolate Brownie (VG)(GF) <i>Vegan chocolate brownie and chocolate sauce with orange sorbet</i>	8
Dessert of the Week	8
Selection of Ice-Cream or Sorbet (GF) (VG) Please ask your server for flavours	6
Sticky Toffee Pudding <i>Served with butterscotch sauce and vanilla ice-cream</i>	8

All prices are in GBP and include VAT at the prevailing rate. Before placing your order, please make staff aware of any allergies you might have. We shall do our best to provide you with suitable food but we cannot guarantee that any of our foods are free from cross-contamination of allergens. (V) - Vegetarian (VG) - Vegan (GF) - Gluten-free
Please see your server for Vegan and Gluten-free variations.

SPARKLING	125ml	Bottle
Moët & Chandon Brut		70
Galanti Prosecco Extra Dry	5	25
Galanti Mini 200ml		6.5
Galanti Spumante Rosé	6	32
Wildlife Nosecco 200ml		5.5

WHITE WINE	175ml	250ml	Bottle
Short Mile Chardonnay	5.5	7.5	22
Antonio Rubini Pinot	7	8.5	24
Villa Maria Sauvignon	7.5	9.5	28
Kleine Zalze Chenin			26
Macon-Villages			30
Gavi Ca'Bianca			34

ROSÉ WINE	175ml	250ml	Bottle
Wicked Lady Zinfandel	5.5	7.5	22
Corte Vigna Pinot Grigio	5.5	7.5	22

RED WINE	175ml	250ml	Bottle
Short Mile Shiraz	5.5	7.5	22
Monte Verde Merlot	7	8.5	24
Villa Maria Pinot Noir	7.5	9.5	28
Marques Rioja			30
Portillo Malbec			32

DRAUGHT	Half Pint	Pint
Stella Artois	3	6
Tennents	3	6
Corona	3	6.5
Innis and Gunn	3	6
Magners	3	5.5
Boddingtons	3	5.5
Guinness	3	6.5

BOTTLED	Bottle
Budweiser	5
Desperados	5
Corona	5
Peroni	5
Selection of Brewdog Beers	5
Budweiser Prohibition	4.5
Punk IPA Alcohol Free	4.5
Corona Cero 0%	4.5
Smirnoff Ice	5
Blue WKD	5

CIDERS	Bottle
Kopparberg Naked Apple	6.5
Kopparberg Strawberry	6.5
Kopparberg Mixed Fruit	6.5
Kopparberg Strawberry 0%	5

WHISKY	25ml
Bells	5
Glenmorangie	5.5
Haig Clubman	5.5
Monkey Shoulder	5.5
Haig Club	5.5
Glenlivet	5.5
Copper Dog	5.5
Glenfiddich 12-year-old	6
Glenkinchie 12-year-old	6
Highland Park 12-year-old	6
Auchentoshan Three Wood	6
Balvenie Double Wood	6.5
Dalwhinnie 15-year-old	6.5

LIQUEURS	25ml
All Liqueurs	4/4.5

BRANDY	25ml
Courvoisier	5.5
Remy Martin XO	15

VODKA	25ml
Smirnoff Red Label	5
Absolut Blue	5
Absolut Citron	5
Absolut Mandarin	5
Absolut Vanilla	5
Ketel One	5
Grey Goose	5.5
Belvedere	5.5

GIN	25ml
Gordons	5
Gordons Pink	5
Tanqueray	5
Tanqueray No.10	5.5
Tanqueray Flor De Sevilla	5.5
Hendricks	5.5
Whitley Neil Rhubarb	5.5
Whitley Neil Raspberry	5.5
Whitley Neil Blood Orange	5.5
Whitley Neil Quince	5.5
Whitley Neil Parma Violet	5.5
Whitley Neil Blackberry	5.5
Edinburgh Gin	5.5
The Botanist	5.5
6 O' Clock Sloe Gin	5.5

RUM	25ml
Captain Morgans	5
Bacardi	5
Mount Gay Eclipse	5.5
Sailor Jerry	5.5
Kraken Black Spiced Rum	6
Havana Club 7-Year-Old	6

SOFT DRINKS			
J20 Various Flavours	275ml		3
Appletiser	275ml		3.5
Irn Bru	330ml		3.5
Diet Irn Bru	330ml		3.5
Pepsi	330ml		3.5
Diet Pepsi	330ml		3.5
Pepsi Max	330ml		3.5
Red Bull	250ml		4
Sugar Free Red Bull	250ml		3.5
Fentimans Tonic	200ml		3
Fentimans Light Tonic	200ml		3
Fentimans Ginger Ale	200ml		3
Fentimans Ginger Beer	200ml		4
Fentimans Mandarin	200ml		4
Fruit Shoot Various Flavours			2.5
Cawston Various Flavours			2.5

FROM THE TAP	Dash	Glass	Pint
Pepsi	1	2	3
Diet Pepsi	1	2	3
Pepsi Max	1	2	3
Lemonade	1	2	3
Soda Water	1	1.5	2.5
Tango	1	2	3

TEA AND COFFEE	Tall	Grande	Venti
Caffe Latte	3.2	3.5	3.8
Cappuccino	3.2	3.5	3.8
Caffe Americano	3	3.3	3.6
Hot Chocolate	3.4	3.7	4
Hot Tea	2.6	2.8	3