

STARTERS

SIGNATURE *spa*

Lunch Menu

ARTISAN SALAD

Artisan greens, fresh veggies, toasted pumpkin seeds, honey-lime dressing.

CAESAR SALAD

Crispy cos lettuce, croutons, crispy bacon bits and parmesan cheese tossed in classic Caesar dressing.

FEATURE SOUP

Ask your server about today's creation, served with garlic ciabatta.

HAGGIS BON BONS

Served with whisky horseradish aioli, red onion & cranberry chutney.

CHILLI GARLIC PRAWNS

Sautéed in chilli and garlic butter, served with toasted garlic ciabatta.

BBQ SMOKED RIBS

House-smoked, half rack, fall off the bone tender ribs with a BBQ glaze.

CHOP BURGER

Our signature burger, fully loaded with streaky bacon, sautéed mushrooms, cheddar and sautéed onions.

FALAFEL AND SPINACH BURGER

Crispy falafel and spinach burger with lettuce, tomato, red onion and pickles with homemade saffron lime aioli.

BEER BATTERED HADDOCK

Local beer battered haddock, skin-on fries, house made tartar sauce.

FARMHOUSE PULLED CHICKEN SALAD

House-smoked pulled chicken, spiced butternut squash, granny smith apples, parmesan, toasted pumpkin seeds and baby kale, tossed in grainy mustard dressing.

FLAT IRON 220G

28 day aged generously marbled with a delicious balance of tenderness and flavour. Served with your choice of roasted or mashed potatoes or skin-on fries, plus fresh seasonal vegetables sautéed in garlic butter, grilled tomato and mushrooms (£5 supplement).

WHITE CHOCOLATE BROWNIE

Served with warm chocolate sauce, french vanilla ice cream and Chantilly cream.

GIN AND ELDERFLOWER CHEESECAKE

Served with lemon crumb.

SCOOPS OF ICE CREAM

Chocolate, strawberry and vanilla.

MAINS

DESSERTS