



DINNER UNDER £18

STARTER & MAIN £17.95

STARTERS

FOREST MUSHROOMS ON TOAST (V)

Creamy shallots & soft herbs, toasted ciabatta

CHICKEN LIVER PARFAIT

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

MOROCCAN SPICED HUMMUS (VE)

Cumin roasted chickpea, crumbled oak aged feta, flat bread

TUM YUM THAI FISH CAKE

Salmon & kaffir lime leaf fish cake, pickled cucumber, sweet chilli

FRESHLY PREPARED SOUP

Warm baked bread & butter

MAINS

ISLE OF ARRAN CHEDDAR MAC & CHEESE

Creamy cheese sauce, Grana Padano & soft herb crumb, pesto ciabatta

PEPPERED CHICKEN

Roasted breast of chicken, champit tatties, peppercorn sauce

SMASHED BEEF BURGER

Smoked ketchup, brioche bun, dill pickle wedge, green slaw, fries

PRAWN LAKSA CURRY

Noodles, boc choy, sugar snaps & baby corn, Thai shrimp cracker

GATEAU OF HAGGIS

Bashed neeps, champit tatties, peppercorn sauce

WILD MUSHROOM TACO (VE)

Wild mushrooms, smashed avocado, pico de gallo, sriracha, chilli fries

TREAT YOURSELF

Enjoy some of our speciality mains for just a little bit more.

BA.JA FISH TACOS

Pico de gallo, smashed avocado, Asian slaw, chilli fries
+ 3.00

KARAAG CHICKEN BAO BUNS

Sriracha mayo, Asian slaw, pink onion, chilli fries + 3.00

STEAK FRITES

8oz flat iron steak, fries, peppercorn sauce
+ 4.00

SIDES

FRIES (V) • 3.75

CHILLI & GRANA PADANO FRIES (V) • 3.95

TRUFFLE & GRANA PADANO FRIES (V) • 3.95

RICH BUTTERED MASH (V) • 3.95

PESTO BREAD (V) • 3.95

MINI MAC (V) • 3.95

HONEY ROAST ROOT VEGETABLES (V) • 3.95

SEA SALT ONION RINGS (VE) • 3.95

DIRTY FRIES (V) • 5.95

DAUPHINOISE (V) • 4.95

FOOD ALLERGENS & INTOLERANCES

See overleaf for details.

V = Vegetarian VE = Ask for Vegan

INCREDIBLE OFFERS ALL DAY LONG?

 **THAT'S UNBELIEVABLE CHEF** 



ADD A DELICIOUS DESSERT FOR £4.95

ALL MADE FRESH FROM OUR VERY OWN BAKEHOUSE

DESSERTS

ETON MESS **V**

Chantilly cream, crushed meringue,
berry compote

TOFFEE COUPE

Vanilla & tablet ice cream,
fudge, toffee sauce

TRIPLE CHOCOLATE BROWNIE **V**

Warm brownie, Belgian chocolate sauce,
vanilla ice cream

APPLE & BRAMBLE CRUMBLE **V**

Crème anglaise

HOT BEVERAGES

Americano 3.40

Brown Coffee 3.40

Espresso 2.95

Double Espresso 3.45

Espresso Con Panna 3.45

Macchiato 3.20

White Coffee 3.50

Cappuccino 3.65

Latte 3.65

Mocha 3.95

Go Large 0.60 | Extra Shot 0.60

Add Syrup 0.60

Caramel / Hazelnut / Vanilla
Sugar free option available,
these are vegan friendly and
also free from GM0's.

Breakfast Tea 3.15

Jenier Herbal Tea 3.20

Camomile / Earl Grey / Apple &
Cinnamon / Fruit & Blossom /
Lemon & Ginger / Blossom Green /
Peppermint / Delicious Berry

Liqueur Coffee 5.50

Hot Chocolate 3.80

Your choice of dark or white
chocolate

Luxury Hot Chocolate 3.95

Fresh cream & marshmallows

Add syrup 0.60

Mint / Orange

INCREDIBLE OFFERS ALL DAY LONG?



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FOOD ALLERGENS & INTOLERANCES

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

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