



# DINNER UNDER £15

TWO COURSES  
STARTER & MAIN

## 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.

### BAJA 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 3.15

Brown Coffee 3.15

Espresso 2.90

Double Espresso 3.30

Espresso Con Panna 3.30

Macchiato 3.15

White Coffee 3.50

Cappuccino 3.60

Latte 3.60

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 GMO's.

Breakfast Tea 2.95

Jenier Herbal Tea 3.15

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

Liqueur Coffee 5.50

Hot Chocolate 3.70

Your choice of dark or white  
chocolate

Luxury Hot Chocolate 3.95

Fresh cream & marshmallows

Add syrup 0.60

Mint / Orange

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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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