



## Evening menu

5pm to 8.30pm

### STARTER

Soup of the day with sourdough (vg)(gf) - £4

Eggy bread - Emmental, duck egg and asparagus (v)(gf) - £6

Fish taco - kiln-smoked salmon, pico de gallo and pickled cabbage (gf) - £7

Grilled haggis - Applewood smoked cheddar, chutney and oatcakes - £6

Croquettes - chicken, chorizo and serrano ham. Served with salsa verde - £7

### MAIN

Salmon and crab fishcakes - asparagus, samphire, garlic butter and salad - £9.00

Ox cheek - pickled berry relish on a brioche bun. Served with chips - £13

Marinated halloumi - beef tomato, aubergine, courgetti and baba ganoush on a brioche bun.

Served with chips (v) - £11

Mac n cheese - smoked cheddar and crispy ham. Served with garlic sourdough - £10

Mac n cheese - artichoke and blue cheese. Served with garlic sourdough (v) - £10

Warm Mediterranean vegetable and spinach salad (vg) (gf)

with harissa chicken - £13

with baked goats cheese - £11

Slow-cooked pork belly - fondant potato and kale two ways with burnt apple puree (gf) - £13

Squash two ways with wild mushrooms, pomegranate molasses and seeds (vg)(gf) - £11

Puy lentil casserole with chicken, squash puree and heritage carrots (gf) - £13

### DESSERT

Caramelised banana brûlée with almond biscuit - £5

Scotch pancake tiramisu - £5

Chocolate sponge with salted caramel sauce and vanilla ice cream - £5

Seasonal sorbet (gf) - £4

### SIDES

House salad - £3

Awesome chips - £3

Flatbread, olive oil and dukkha - £2.5