



## Starters

Homemade Cullen Skink served with a scone	6.00
Calamari in a seasoned flour and Sriracha mayo	6.50
Jalapeno Poppers with a sweet chilli dip (v)	4.95
Panko Breaded Mushrooms served with a garlic mayo (v)	4.75
Mozzarella Sticks with a garlic mayo (v)	4.75
Cheesy Garlic Bread	4.55
Stornoway Black Pudding Fritters with a sweet chilli dip	6.00

**Burgers** – All in a toasted brioche bun with mayo, lettuce and tomato. Served with coleslaw, onion rings and chips

Hand pressed Steak burger	10.95
Add Haggis or Stornoway Black Pudding	2.00
Haddock Goujon (battered)	10.95
Breaded Chicken fillet	10.95
Veggie Burger with sweet potato fries (v)	9.75
Double up your burger	2.50

## Sides

Extra beans or peas / pickled onion / pickled egg / bread & butter / cheese / bacon	1.50
Curry sauce / coleslaw / onion rings / side salad / sweet potato fries	2.50
Chips small / medium	2.50 / 3.50
Puddings: White, Black, Red and Haggis	4.50
Jumbo Sausage or Smoked Sausage	4.50

## Mains

	Regular / Jumbo
Fresh Local Haddock (battered / breaded / grilled / GF batter)	12.95*/ 14.95
Gourdon Smoked Haddock (battered / breaded / grilled / GF batter)	13.50
Panko Breaded Sole Goujons	9.95 / 13.95 / 16.95
Seafood Duo – Fresh Haddock (battered / breaded / grilled) & Breaded Scampi	11.95 / 16.95 / 18.95
Breaded Fish Cakes	11.95*/ 14.95
McHardy's of Stonehaven Steak or Mince Beef Pie served with mash, gravy and peas	9.95
Macaroni Cheese with garlic bread (v)	9.75
Wholetail Scottish Scampi	11.95*/ 14.95
Chicken Fillets (Panko breaded / GF batter)	11.95*/ 14.95
<b>*Can be served as a light / smaller portion</b>	<b>8.95</b>

All mains served with chips and a choice of salad, beans or garden / mushy peas and include mayo or tartare sauce

Full Allergen advice is available please ask for details

## Drinks List

	175ml	250ml	Bottle
<b><u>White</u></b>			
Still Bay Chenin Blanc - South Africa	4.35	5.60	16.80
Offers vibrant tropical fruit flavours with a hint of vanilla			
La Poderosa Sauvignon Blanc - Chile	4.60	5.85	17.55
Aromas of citrus fruit underlined by a herbaceous note			
Domaine Combe Rouge Picpoul - France	5.60	7.60	22.80
Do not let the name fool you, it is a white and a great white French with citrus notes			
Botter Garganega-Pinot Grigio, IGT- Italy	4.85	6.35	19.05
Pale straw in colour, a dry soft and well-balanced wine			
<b><u>Red</u></b>			
Still Bay Merlot - South Africa	4.35	5.60	16.80
Medium-bodied with dark, spicy, rich fruits on the palate, juicy tannins, and a hint of oak on a lingering finish			
La Poderosa Malbec - Chile	4.85	6.35	19.05
Aromas that reveal cherry and plums jam fruit, underscored by a delicate touch of vanilla			
<b><u>Rose</u></b>			
Willowood Zinfandel Rose - USA	4.35	5.60	16.60
A lively, fruity rose with aromas of red summer fruits and an attractive crisp sweetness on the palate			
<b><u>Fizz</u></b>			
Tiamo Prosecco - Italy 200ml	4.80		
Delicate, lightly floral but not lacking in rich fruit of apple and pear, this in an all-rounder			
<b><u>Bottled Beer</u></b>			
Tennents Lager Can 568ml 4%	3.20	Brew Dog Punk IPA 330ml 5.6%	3.95
Northern Lights – Orkney Brewery 500ml 4.0%	4.95	Nanny State Alcohol Free 330ml 0.5%	3.65
Caesar Augustus 500ml 4.1%	4.95	Peroni Nastro Azzuro 330ml 5.1%	3.95
Thistly Cross cider 330ml 4.4%	3.95		
<b><u>Minerals</u></b>			
Coke			2.45
Coke Zero / Diet Coke / Irn Bru / Diet Bru / Fanta Orange / Sprite / Appletiser			
Strathmore Mineral Water: still / sparkling	330ml		2.00
	1L		4.50
Crabbies Scottish Ginger Beer			2.40
Fresh Apple / Orange Juice			2.00
San Pellegrino Lemon / Orange			2.50
<b><u>Spirit</u></b>			
Smirnoff / Sipsmith Gin / OVD / Jack Daniels / Famous Grouse – all 25ml measures			3.50
Baileys / Glayva / Amaretto / Cointreau			4.00
Malts – please ask			5.50
<b><u>Coffee/Tea</u></b>			
Black Coffee	2.60	Latte	2.80
Cappuccino	2.80	Hot Chocolate	2.85
Espresso	2.00	Double Espresso	2.75
Tea	2.35	Herb teas (ask for available flavours)	2.80

