

Starters

Homemade soup of the day (v) (GF)	4.50
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



Mains

Pukka Steak & Gravy or Beef & Onion Pie served with mash, gravy and peas	9.95
Homemade Fish Cakes served with salad and chips	9.95*
Wild Mushroom Linguini in a creamy garlic & tarragon sauce with parmesan garlic bread (v)	10.75
Macaroni Cheese with Garlic Bread (v)	9.75



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	1.50
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

Sandwiches – available 12-4pm

served in ciabatta with side salad & coleslaw	
Prawn Marie Rose	6.95
Chicken BLT	6.25
Fish Finger and tartar sauce	6.75
Cheese & tomato	4.95
Add a ½ bowl of today's soup or a portion of chips	2.50

Mains

Fresh Local Haddock (battered / breaded / grilled (GF))	12.95*/14.50
Gourdon Crab Cakes	10.95*/12.95
Breaded Fish Cakes	9.95*/12.95
Wholetail Scottish Scampi	10.95*/12.95
Chicken Fillets (Panko breaded)	9.95*/11.95
Puddings – White, Black, Red or Haggis	8.50
Sausage – Jumbo or Smoked (Smoked is GF if not in batter)	8.50
*Can be served as a light / smaller portion	8.50

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



REGIONAL WINNER

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/Garlic Bread	2.50

Sweet things

Homemade Sticky Toffee pudding with ice cream	5.95
Ice cream – 3 scoops of your choice, ask for today's flavours	5.00
Apple crumble with cream, ice cream or custard	5.00





A WEE BIT ABOUT US....

WE BUY LOCAL, WE BUY FRESH AND WE BUY SEASONALLY.

OUR WHITE FISH (HADDOCK) IS CAUGHT IN SCOTTISH WATERS AND LANDED AT PETERHEAD HARBOUR LESS THAN 60 MILES AWAY. IT IS STILL REGARDED AS THE LARGEST WHITE FISH MARKET IN EUROPE. OUR SUPPLIER BUYS LARGE QUANTITIES FROM WHAT IS COMMONLY REFERRED TO AS "TOP OF THE SHOT". THIS REFERS TO THE FISH CAUGHT AT THE END OF THE TRIP MEANING IT IS THE FRESHEST FISH AVAILABLE TO BUY.

OUR LOBSTER IS CAUGHT OFF CATTERLINE, JUST 7 MILES NORTH OF GOURDON. JACK IS A LOCAL CHARACTER WHO DEFIES THE AGING PROCESS AND WELL INTO HIS SEVENTIES HE SUPPLIES SOME OF THE BEST LOBSTER IN THE AREA. WE BUY IT LIVE AND PREPARE IT IN HOUSE TO MAINTAIN FRESHNESS. HOWEVER, SUPPLY CAN BE AFFECTED BY BAD WEATHER OR JUST A BAD DAY SO SOMETIMES IT'S BEST TO CALL IN ADVANCE IF YOU DESPERATELY WANT SOME. OUR CRAB IS LANDED HERE IN GOURDON AND PREPARED IN THE WHITE BUILDING DOWN THE QUAY, GOURLINE. THEY SMOKE OUR HADDOCK AND SALMON FOR US AND SUPPLY VARIOUS OTHER ITEMS WE SELL.

WE HAVE ALSO BOUGHT PRAWNS FROM THE EMMA KATHLEEN (THE BIG RED BOAT IN THE HARBOUR).

WHERE WE CAN, WE SOURCE ALL OTHER INGREDIENTS LOCALLY AND SEASONALLY. OUR BURGERS AND PUDDINGS ARE MADE FRESH BY OUR BUTCHER, OUR VEGETABLES ARE FROM A LOCAL SUPPLIER. OUR ICE CREAM COMES FROM MACKIES AND EVEN SOME OF OUR BEER IS PRODUCED IN ABERDEENSHIRE.

WHERE WE CAN'T BUY LOCALLY WE TRY AND ENSURE ALL PRODUCTS ARE SEASONAL, SUSTAINABLE AND ABOVE ALL GOOD QUALITY.

ALLERGENS – ALLERGEN INFORMATION IS AVAILABLE ON ALL DISHES, PLEASE ASK FOR ADVICE

