

## For The Table

**Kalamata and Halkidiki olives** £6.50  
Kalamata & Halkidiki olives, chilli, garlic

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## Starters

**Soup of the Day** £6.95  
bread, Irish salted butter

**Chicken Liver, Port & Thyme Pâté** £10.15  
thyme clarified butter, red onion marmalade, toasts, dressed leaves

**King Scallops** £14.95  
char-grilled king scallops, Parmesan, celeriac purée, dressed garden pea salad

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## Sandwiches (served before 5pm)

Please see main lunch menu (but on a GF bread)

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## Soup Club

Order any starter or sandwich and have a mug of homemade soup served with it for £4.30

## Mains

**North Atlantic Haddock & Chips** £19.85  
battered MSC approved North Atlantic haddock, home-made chips (from Scottish potatoes), crushed peas, fresh mint, tartar, lemon

**Pan-roasted Chicken Breast** £19.90  
skin-on chicken breast, truffled mash, buttered greens, pepper sauce, bacon crumb

**6oz Aberdeen Angus Burger** £17.85  
28 day matured Aberdenn Angus mince, burger bun, lettuce, vine tomato, dill pickle, mustard mayo, home-made chips (from Scottish potatoes), tomato & gherkin relish  
add mature Cheddar £1.10  
add Castello blue £1.20  
add streaky bacon £1.30

**Pan-seared Seabass** £20.80  
skin-on seabass, char-grilled vegetables, herb roasted baby potatoes, coconut milk, chili (not much), lemon & dill broth, sesame seeds

**10oz Ribeye (28 day dry aged) Steak** £32.60  
home-made chips (from Scottish potatoes), roasted vine tomato, portobello mushroom, onion rings

**Steak Sauces** £3.55  
Castello blue  
Pepper  
Béarnaise sauce

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## Desserts

**Dairy Ice Cream**  
2 scoops £4.90 / 3 scoops £6.75  
chocolate sauce, Cadbury's flake

**Classic Crème Brûlée** £8.80  
set vanilla custard, brown sugar

