

CHRISTMAS CRACKER MENU

STARTERS

Roast Red Pepper & Tomato Soup ** (V) 7.50
Barnett's Toasted Leek & Cheddar Bread —
Basil Crème Fraîche

Deep Fried Pigs in Blankets 9.95
Crispy Batter — Winter 'slaw — Cranberry Sauce

**Goat's Cheese, Caramelised Red
Onion & Chestnut Tartlet (V)** 10.50
Peashoot Salad — Creamed Parsnip Purée

Scottish Black Pudding & Haggis Fritters 9.50
Crispy Batter — Cracked Black Pepper Sauce

Smoked Salmon & Prawn Cocktail ** 12.95
Shredded Iceberg Lettuce — Marie Rose Sauce —
Cherry Tomatoes

Duck Liver Pâté ** 9.95
Scottish Oatcakes — Redcurrant & Port Jelly

Steamed Shetland Mussels ** ½kg 13.95 • 1kg 18.95
Garlic, Parsley & Lemon Cream Sauce —
Toasted Sourdough Bread

Loaded Nachos
Melted Cheese — Tomato & Coriander Salsa —
Soured Cream — Jalapeños
• **Chilli Con Carne **** 9.95
• **BBQ Pulled Pork** 12.95
• **Vegan Chilli (VG) (GF)** 10.95

MAINS

East Coast Haddock ** S 14.50 • L 18.50
Panko Breaded or Battered
Skin-On Skinny Fries — Homemade Tartare
Sauce — Garden or Mushy Peas

Breaded Wholetail Scampi S 14.50 • L 18.50
Skin-On Skinny Fries — Homemade Tartare
Sauce — Garden or Mushy Peas

Roast Breast of Turkey ** 19.95
Bacon-Wrapped Chipolatas — Sage & Onion
Stuffing — Crispy Duck Fat Roast Potatoes —
Seasonal Winter Vegetables — Roast Gravy —
Cranberry Sauce

Slow-Cooked Beef Brisket ** 23.50
Crispy Duck Fat Roast Potatoes — Honey-Glazed
Carrots — Roast Cauliflower & Truffle Purée —
Red Wine & Rosemary Jus

Roast Turkey Breast Korma ** 19.95
or Chickpea & Winter Vegetable Korma ** (V) 18.50
Spiced Coconut Chutney — Coriander Rice —
Garlic Naan Bread

Festive Seafood Pie 17.95
Salmon — Cod — Smoked Haddock — Prawns in a
Smoked Cheddar & Chive Cream Sauce — Topped
with Creamy Mashed Potato — Panko Crumb —
Winter Vegetables

Creamy Mac & Cheese (V) S 10.50 • L 14.50
Skin-On Skinny Fries — House Salad

Homemade Steak Pie ** 19.95
Light Puff Pastry Topping — Seasonal Vegetables —
Skin-On Skinny Fries or Creamy Mash

Salt & Pepper Crispy Chicken Burger 16.50
Melted Monterey Jack Cheese — Crispy Lettuce —
Tomato — Chilli Jam — Skin-On Skinny Fries —
Crunchy 'slaw

Plant-Based Vegan Burger ** (VG) 15.95
Toasted Vegan Brioche Bun — Crispy Lettuce —
Roasted Red Peppers — Vine Tomato — Skin-On
Skinny Fries — Crunchy 'slaw

6oz Aberdeen Angus Stacked Burger 16.50
Toasted Brioche Bun — Crispy Lettuce — Vine
Tomato — Skin-On Skinny Fries — Crunchy 'slaw —
Burger Relish

Burger Extras
Double-Up 6oz Burger + 5.95
Smoked Streaky Bacon & Cheese + 3.50
Crispy Haggis Fritter & Black Pepper Sauce + 5.00

**28-Day Matured Aberdeen Angus
10oz Sirloin Steak **** 34.50
Roast Flat Cap Mushroom — Grilled Vine Tomato —
Onion Rings — Skin-On Skinny Fries

Steak Extras
Cracked Black Pepper Cream Sauce + 2.95
Garlic & Herb Butter + 2.50
Seasonal Salad + 3.50
Fresh Seasonal Vegetables + 3.50

SNACKS & SIDES

Bowl of Marinated Olives ** (V)	7.50
Balsamic Vinegar — Extra Virgin Olive Oil — Artisan Breads	
Crispy Sweet Potato Fries ** (V)	6.50
Plant-Based Vegan Mayo	
Halloumi Fries (V)	7.50
Sweet Chilli Sauce	
Piri-Piri Skin-On Skinny Fries ** (V)	6.50
Garlic & Lemon Mayo	
Skin-On Skinny Fries ** (V)	4.95
Skin-On Skinny Fries with Cheese ** (V)	5.95
Crispy Bacon & Cheddar Skinny Fries	7.95
Breaded Mozzarella Sticks (V)	7.95
Seasonal Salad — Sweet Chilli Sauce	
Toasted Garlic Bread (V)	4.50
Seasonal Salad	
Cheesy Toasted Garlic Bread (V)	5.50
Seasonal Salad	
Crispy Battered Onion Rings (V)	5.50
Garlic Mayo	

DESSERTS

Warm Chocolate Fudge Yule Log	8.50
Chocolate Sauce — Vanilla Ice Cream	
Plum & Apple Crumble	8.50
Pistachio Ice Cream	
Traditional Christmas Pudding	8.50
Brandy Custard — Winter Berry Compote	
Sticky Toffee Pudding	8.50
Butterscotch Sauce — Salted Caramel Ice Cream	
Chocolate & Blood Orange Tart ** (VG)	8.50
Fresh Orange Segments — Orange Syrup — Chocolate Ice Cream	
Scottish Cheeseboard **	9.50
Blue Murder — Clava Brie — St Andrews Farmhouse Cheddar — Biscuit Selection — Red Onion Chutney	
Cheeseboard to Share	12.95
Affogato **	6.50
Hot Espresso over Vanilla Dairy Ice Cream — Wafer Biscuit	
With Liqueur of Your Choice	10.50
3 Scoops of Mackie's Ice Cream **	7.95
Traditional Vanilla — Chocolate — Strawberry — Salted Caramel — Honeycomb — Wafer Biscuit (VG Chocolate also available)	

TEA & COFFEE

Pot of Tea	3.25
Pot of Earl Grey, Herbal or Fruit Tea	3.50
Cafetière of Fresh Coffee	£ 4.50 • L 5.50
Americano	3.75
With Cold or Hot Milk	
Single Espresso	3.00
Double Espresso	3.50
Caffè Latte	£ 3.50 • L 3.75
Cappuccino	3.75
Caffè Mocha	3.75
Flat White	3.75
Shot of Flavour	1.75
Hazelnut, Chocolate, Caramel or Vanilla	
Hot Chocolate	5.95
Topped with Marshmallows	
Liqueur Coffee	9.95
With the Liqueur of Your Choice	
Sultana Scone	3.50
With Butter, Cream & Strawberry Jam	
With Cafetière of Fresh Coffee or Pot of Tea	6.95

Please ask your server if you would like to see our extensive Drinks & Wine List

** Dish can be adapted to suit a GF dietary requirement

If you have a food allergy or intolerance, please let us know before ordering. For further dietary choices, more information or to see our Allergen Folder, please ask your server. Please note that our kitchen handles food items to which some individuals may be intolerant.