

BRUNCH 11AM-2PM

Natural Yogurt Martini (v) £5
local yoghurt from Rora Dairy, Peterhead,
topped with granola and berries

Full Scottish Breakfast £8
2 rashers bacon, 2 pork sausages, baked
tomato, mushroom, haggis, tattie scone and 2
eggs of choice with toast

Avocado & Poached Eggs (v) £7
crushed avocado on toasted malted bloomer,
roast cherry tomatoes and poached eggs

Vegetarian Breakfast £5
roasted peppers, courgette, baked tomato,
fried egg and toast

Eggs on Toast (v) £5
fried, scrambled poached or boiled

Eggs Carmelite £7
toasted soft roll, poached eggs, hollandaise
sauce; choice of bacon, mushroom (v) or
smoked salmon

Loaded Pancakes £7
Seasonal fruits, berries and yoghurt (v)
OR Grilled bacon and maple syrup

Classic Smoked Salmon £7
capers, dressed rocket and lemon

Toast, Jam & Butter £1.50
Croissant, Butter & Jam £2
Pain Au Chocolat £1.50
Warm Scone, Butter & Jam £2

LUNCH 12PM-4PM

Salad Jar £5
-Chicken Caesar
-Smoked Salmon & Rocket
-Seared Steak and Blue Cheese
-Mozzarella, Tomato & Basil (v)

Ham Hash £6
topped spring onion and fried egg

Chicken Burger £7
crispy chicken burger, fries and house salad

Cider Braised Pork Belly £7
crispy potatoes, red cabbage & apple confit

Duo of Sliders £7
chargrilled beef burgers topped with cheese,
BBQ pulled pork, skinny fries and house relish

Breaded Scampi £6
homemade tartare sauce, chunky chips, lemon
and house salad

Macaroni Cheese (v) £6
herb and cheese, garlic bread

SANDWICHES £5
choice of bread or wrap with salad and nachos -
add mug of soup £2

Smoked Salmon
Cheese & Onion (v)
Egg Mayonnaise (v)
Tuna Mayonnaise
Ham & Chutney
Chicken Mayonnaise

Please advise a member of staff of any allergies
or intolerance's you may have prior to ordering
* Our Vegetable oil contains GM Soya

SUMMER ALL DAY MENU

STARTERS

POT OF SOUP (V) / £4

crusty bread and butter

PROSCIUTTO & MELON / £7

trio of melon, rocket, prosciutto, marinated mozzarella, aged balsamic

MONKFISH & SCALLOPS / £9

seared monkfish medallions, queen scallops, potato rosti, blood orange Cointreau butter sauce

AVOCADO & TOMATO

BRUCHETTA (VE) / £6

toasted sour dough topped with crushed avocado and roast cherry tomatoes

CHILLI BEEF STRIPS / £7

marinated beef strips, red onion and sweet chilli glaze, crusty bread

CHICKEN WINGS / £5

hot wings, pomegranate seeds, minted creme fraiche and toasted sesame seeds

GRILLS

10OZ RUMP STEAK / £17

8OZ RIB EYE STEAK / £20

served with chunky chips, baked mushrooms, tomato and house salad

STEAK BURGER / £14

topped with applewood cheddar, lettuce, tomato, red onion, skinny fries and house relish

STEAK FRITES / £14

skinny fries, house salad and garlic butter

SAUCE £2

PEPPERCORN // GARLIC BUTTER // RED WINE JUS

SIDES £3

CREAMY MASH // MIXED LEAF SALAD
CHUNKY CHIPS// SKINNY FRIES // MIXED VEGETABLE // MUSHROOMS

MAINS

SLOW BRAISED PORK BELLY /£17

slowly braised in cider, herbs and garlic, parsley mashed potatoes, red cabbage, chorizo and apple jus

SMOKED HADDOCK / £16

creamy mashed potatoes, poached egg, grilled spring onion, leek and wholegrain mustard cream sauce

CHICKEN CAESAR SALAD / £12

grilled chicken breast, sour dough croutons, baby gem leaves tossed in dressing, Parmesan

FISH & CHIPS / £14

battered north sea haddock, chunky chips, homemade tartare sauce, lemon and house salad

MACARONI CHEESE (V) / £12

herb crust, garlic bread and fries

CHICKEN CAPRESSE / £16

marinated chicken breast topped with mozzarella and tomatoes, crispy potatoes and house salad

CAULIFLOWER & CHICKPEA

BALTI (VE) £12

steamed rice and poppadoms

SEARED DUCK BREAST / £18

beetroot puree, seasonal vegetables, crispy potatoes, roasted garlic jus

DESSERTS

STICKY TOFFEE PUDDING / £5

caramel sauce, vanilla ice cream

PROFITEROLES / £5

Filled with dulce de leche ice cream topped with warm chocolate sauce

TOFFEE LOTUS CHEESECAKE £6

popcorn and ice cream

STRAWBERRIES PAVLOVA £6

Chantilly cream and fresh strawberries