

Bar Bites & Shareables

GORDAL OLIVES VG 4.00

MINI ROASTED SPANISH CHORIZO
In a honey & wholegrain mustard glaze. NGC 10.50

HAGGIS & PEPPERCORN LOADED HASHBROWNS
Mini hashbrowns loaded with haggis and peppercorn sauce. 10.50

TEMPURA OYSTER MUSHROOMS
Buffalo sauce and ranch. VG 8.50

HAGGIS BONBONS
Chilli jam. 7.45

CONFIT GARLIC BAKED CAMEMBERT
Confit garlic, rosemary, grilled sourdough. V 18

Breads & Dips

TOASTED SOURDOUGH
Whipped herb butter. V 5.95

CONFIT GARLIC & LEMON HUMMUS
Homemade flatbread. V 7.95

BAKED ARTICHOKE, SPINACH & CHEDDAR DIP
Toasted sourdough. V*, NGC* 10

Small Plates

From fresh, protein-led plates to richer favourites, perfect for sharing over a bottle of wine, or as a starter!

CHARRED TIKKA SKEWERS
Mango glaze. NGC 7.45

WHISKY-CURED SALMON
Pickled beetroots, avocado, fried onion, bread crisps. NGC* 15

MCLARENS HOMEMADE SAUSAGE ROLL
Seasoned pork & caramelised onion roll served with chutney & pickles. 7.95

BURRATA
Heritage tomatoes, grilled artichokes, sherry vinegar dressing, toasted pine nuts, crostini. NGC* 9.50

FRENCH ONION SOUP
Mozzarella crouton. 8.50

Perfect with a pint..

MCLARENS CHILLI CHEESE TOASTIE
Sourdough, Mull cheddar, chilli jam. V 12.95
Add **KOFFMAN FRIES** for £4

Perfectly paired with a pint of our own Edinburgh-brewed **COLD TOWN LAGER!**

Steaks & Classics

All our steaks are supplied by Edgefield Craft Butchers and served with Koffman skin-on fries, roast tomato and a rocket & Parmesan salad. NGC*

8oz FLAT IRON 24.95 | 8oz SIRLOIN 29.95
Add grilled tiger prawns for £6.95 | Choose a sauce below for £2

WHISKY & GREEN PEPPERCORN | HOMEMADE GARLIC BUTTER | RED WINE JUS | BÉARNAISE

Fresh, protein-led plates

CAJUN SPICED SALMON
Lemon & chilli broccoli, capers, crushed potatoes, romesco sauce. NGC 21.95

ASPARAGUS & BURRATA PEARL BARLEY RISOTTO
Creamy pearl barley risotto with sautéed asparagus, garden peas and burrata. V, VG* 18.50

HARISSA CHICKEN SUPREME
Roasted peppers, tahini yoghurt, watercress & carrot salad. NGC* 19.50

Pub classics

BATTERED PETERHEAD HADDOCK & CHIPS
Thick cut chips, mushy peas, homemade tartare sauce, grilled lemon. NGC 18.95

MCLARENS STEAK PIE
Braised beef, mushroom & red wine ragu topped with crisp puff pastry, served with seasonal garlic greens and your choice of creamy mash or Koffman fries. 19.95

VEGGIE HAGGIS & WILD MUSHROOM WELLINGTON
Crushed garden peas, new potatoes, red wine gravy. VG 20

PAN-FRIED LAMB RUMP
Roasted courgette, olive oil mash potato, red wine jus. NGC 26

Salads

SESAME & GINGER RICE SALAD

4 MILLIONS INSTAGRAM HITS CAN'T BE WRONG!

Choose from **SHREDDED CHICKEN** or **CRUSHED AVOCADO**.
Tossed in creamy cashew teriyaki sauce with fresh cucumber, sticky jasmine rice, pineapple, shredded carrots, pickled red onion & torched lime. VG*, NGC **small 8.95 large 15.95**

CHICKEN CAESAR SALAD

Grilled chicken breast, baby gem, crispy bacon, sourdough croutons, shaved Parmesan & anchovies tossed in a homemade Caesar dressing. NGC* **small 9.95 large 17.95**

MCLARENS CHOPPED SALAD

Packed with fibre & plant protein - cherry tomatoes, marinated artichokes, pineapple, cucumber and chickpeas with a bright lemon dressing. Served with hummus and corn tortillas. VG, NGC* **small 7.95 large 14.50**

Add **GRILLED CHICKEN** for £5 or **BAKED CAJUN SALMON** for £8

Specialty Burgers

Made with award-winning 100% Scotch beef mixed with our own seasoning blend. All served with slaw & skin on Koffman fries

SIGNATURE CHEESEBURGER
2x 3oz burger patties in a brioche bun with caramelised onions, Monterey cheese, lettuce, tomato, gherkin, house burger sauce. NGC* 18.50
Add **EXTRA BACON, STORNOWAY BLACK PUDDING, MULL CHEDDAR** or **MONTEREY JACK** for £2

THE GOAT
2x 3oz burger patties, truffle aioli, rocket, goat's cheese, bacon jam. NGC* 17.95

IMPOSSIBLE PLANT BURGER
In a vegan brioche bun with baked beets & pomegranate hummus, pepperjack cheese, lettuce, tomato, gherkin & garlic mayo. VG 16.95

CRISPY FRIED CHICKEN **A TEAM FAVOURITE!**
Corn-crust chicken thigh in a brioche bun with buffalo Caesar dressing, Romaine lettuce, bacon and pickles. NGC* 17.95

Sides

MAC & CHEESE V 6.50
Award-winning dish developed by our junior chefs! 10p from every dish is donated to the Burnt Chef Project

KOFFMAN FRIES V, NGC 4
Skin on or chip shop chunky
Add a **BÉARNAISE DIP** or **PARMESAN & TRUFFLE OIL** for £1

VINEGAR-DUSTED ONION RINGS VG, NGC 5

CRUSHED NEW POTATOES V 4
Capers, confit garlic & herbs

LEMON & CHILLI TENDERSTEM BROCCOLI
V 6.95

Our Famous Sunday Roast

Served every Sunday from noon, until it's gone. We recommend booking in advance to avoid missing out!

Choose from **ROAST SIRLOIN, ROAST CHICKEN** or **SLOW-ROAST PORK BELLY**, served with roast potatoes, Yorkshire puddings, roast root vegetables, red wine jus, creamed cabbage, and your choice of an extra side to share.



Desserts

STICKY TOFFEE PUDDING
Vanilla ice cream. V 8.45

NEW YORK-STYLE CHEESECAKE
Maraschino cherries. V 8.95

ESPRESSO CRÈME BRÛLÉE
Homemade shortbread. V 8.95

WHITE CHOCOLATE & RASPBERRY PAVLOVA
Meringue nest filled with white chocolate & raspberry crèmeux, fresh raspberries. V 8.95

SELECTION OF SCOTTISH CHEESES
Mull cheddar, Blue Murder, Morangie brie, chutney, oatcakes & crudités. NGC 13.95

V VEGETARIAN | VG VEGAN | NGC NON GLUTEN CONTAINING

Although every effort is made to provide allergen-free meals and cocktails, we use products that contain them in our kitchen & bar and cannot rule out contamination due to shared equipment, work surfaces or airborne particles. Please inform your server of any allergies or dietary requirements when ordering.

* = dishes can be modified to accommodate respective diets (i.e. **VG*** = can be modified to cater for vegans)