

## Small Plates

**GORDAL OLIVES** VG 4.00

**TOASTED SOURDOUGH**  
Whipped herb butter. V 5.95

**HAGGIS BONBONS**  
Chilli jam. 7.45

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

**CHARRED TIKKA SKEWERS**  
Mango glaze. NGC 7.45

**FRENCH ONION SOUP**  
Mozzarella crouton. 8.50

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

**TEMPURA OYSTER MUSHROOMS**  
Buffalo sauce, ranch. V, NGC 8.50

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

## The Main Event

Look out for our seasonal special cuts!

### SHARING ROAST

Choose from a sharing platter of roast Borders beef sirloin, whole roast chicken or slow-roast pork belly. Served with roast potatoes, Yorkshire puddings, roast root vegetables, gravy, creamed cabbage and your choice of an extra side to share! 49.95

### "I'D RATHER NOT SHARE"

Your choice of roast Borders beef sirloin, half roast chicken or slow-roast pork belly served with a homemade Yorkshire pudding, roast potatoes, creamed cabbage, roast root vegetables and gravy. 22.95

### MCLARENS STEAK PIE

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

### VEGGIE HAGGIS & WILD MUSHROOM WELLINGTON

Homemade Yorkshire pudding, roast potatoes, creamed cabbage, roast root vegetables, red wine jus. V, VG\* 20

### SMALLER ROAST

Sliced roast Borders beef sirloin or roast chicken, mini Yorkshire pudding, roast root vegetables, roast potatoes & gravy. 12.95

## Fancy Something Else?

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

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

**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

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

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

**IMPOSSIBLE PLANT BURGER**  
Vegan brioche bun, baked beets & pomegranate hummus, pepperjack cheese, lettuce, tomato, gherkin & garlic mayo. Served with skin-on Koffman fries. VG 16.95

**CRISPY FRIED CHICKEN BURGER**  
Corn-crust chicken thigh in a brioche bun with buffalo Caesar dressing, Romaine lettuce, bacon and pickles. Served with skin-on Koffman fries. NGC\* 17.95

**THE GOAT BURGER**  
2x 3oz burger patties, truffle aioli, rocket, goat's cheese, bacon jam. Served with skin-on Koffman fries. NGC\* 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

## 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

## 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 crémeux, fresh raspberries. V 8.95

### SELECTION OF SCOTTISH CHEESES

Mull cheddar, Blue Murder, Morangie brie, chutney, oatcakes & crudités. NGC 13.95

McLarens  
ON THE CORNER

**V VEGETARIAN**

**VG VEGAN**

**NGC NON GLUTEN CONTAINING**

\* = dishes can be modified to accommodate respective diets

I.e. **VG\*** = can be modified to cater for vegans

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.

