

Breakfast

9AM - 12 NOON

MORNING CROLL ONE FILLING £3.5 | TWO FILLINGS £4.5

Choose your fillings from:

CROMBIE'S SAUSAGES | PLANT SAUSAGE | HAGGIS | PLANT HAGGIS | SMOKED BACK BACON
BLACK PUDDING | EGG COOKED YOUR WAY | ROASTED TOMATO | MUSHROOMS

FULL SCOTTISH £12.5

Crombie's pork sausages, smoked back bacon, haggis, black pudding, baked beans, mushrooms, roast tomato, lattie scone, 2 eggs cooked your way, toasted bloomer

FULL VEGETARIAN **V, VG*** £12.5

Veggie sausage, veggie haggis, roast tomato, hash brown, mushrooms, lattie scone, smashed avocado, baked beans, 2 eggs cooked your way or scrambled chickpeas, toasted bloomer

SALMON & EGGS **GF*** £11

Hot-smoked salmon, scrambled eggs, toasted bloomer

ALL YOU AVO WANTED **V, GF*** £9.5

Smashed avocado, 2 poached eggs, pico de gallo, toasted bloomer

BUTTERMILK PANCAKE STACK £9

Crispy smoked streaky bacon, blueberries, maple syrup

FRENCH TOAST **V, GF*** £9

Banana, mixed berries, maple syrup

EGGS BENNY - Two soft poached eggs on a toasted muffin with hollandaise sauce...

CLASSIC with smoked back bacon £9

ROYAL with hot smoked salmon £10.5

FLORENTINE with sautéed spinach **V** £8

EXTRA ITEMS

MUSHROOMS, ROAST TOMATO, EGG £1

BACON, SAUSAGES, BLACK PUDDING, HAGGIS, SMASHED AVOCADO ... £1.5

KID'S BREAKFAST

SCRAMBLED EGGS, SAUSAGE, BEANS & TOAST..... £5.5

PANCAKES, BANANA, NUTELLA..... £4.5

BREAKFAST COCKTAILS

CONTINENTAL BREAKFAST

Roku gin, Akashi-Tai Umeshu, apricot jam, lemon juice & sugar syrup

- £9 -

MIMOSA

Prosecco & fresh orange juice

- £8 -

EVERYTHING'S PEACHY

Peach apéritif, peach purée and sugar syrup topped with prosecco

- £9 -

McLARENS BLOODY MARY

A breakfast classic!

- £9 -

FRESH JUICES

FRESHLY SQUEEZED ORANGE £4.5

THE CURE Carrot, apple, ginger..... £5

FOREVER YOUNG Pineapple, strawberries, mango £5

CLEAN GREENS Celery, cucumber, apple, lime £5

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE

Although every effort is made to provide allergen free meals, we use products that contain them in our kitchen and cannot rule out contamination. 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)

Lunch

12 NOON - 5.45PM

STARTERS

FRENCH ONION SOUP **V** £7

Gruyère crouton

BLACKENED PRAWN

TACOS **GF** £8

Cajun spiced prawns, grilled hispi slaw, lime crema, corn tortillas

SMOKED SALMON CRUMPET ... £8

Buttery crumpet, house oak-hot-smoked salmon, beetroot remoulade, pickled apple

BEETROOT RISOTTO **VG, GF** £8.5

Salt-baked heritage beetroots, plant feta bites, walnut & herb salsa

GLAZED BEEF CHEEKS **GF** £9

Red wine glazed beef cheeks, creamy polenta, crispy shallots

PORK BELLY BAO BUNS £8

Slicky pork belly, Korean BBQ, shredded root vegetables, house pickles, peanut crumb

MAINS

STEAK FRITES **GF** £22.5

8oz 35-day dry-aged Borders sirloin steak, fries, peppercorn sauce, rocket & parmesan salad

ROOT VEGETABLE SHAWARMA **V, VG*, GF*** £15

Roasted red pepper hummus, za'atar roasted cauliflower, sweet and sour grilled onions, quinoa tabbouleh, feta cream, smoked almond dukkah, flatbread

PLANT BURGER **VG** £14

Red onion jam, smashed avocado, lettuce, tomato, plant applewood fondue, beer sourdough bun, fries

BACON CHEESEBURGER **GF*** £14

Raclette, crispy bacon, caramelised onions, lettuce, tomato, gherkins, burger sauce, Andante brioche bun, fries

BLT CHICKEN BURGER **GF*** £14

Grilled chicken breast, crispy bacon, lettuce, tomato, gherkins, garlic mayo, Andante brioche bun, fries

HOT DOG **VG*** £14

Pork bratwurst or plant frankfurter sausage, grilled hispi slaw, sauerkraut, currywurst sauce, sub roll, fries

FISHERMAN'S STEW £17

Bouillabaisse broth, new potatoes, shaved fennel, Scottish sea herbs and a selection of Scottish seafood – please ask your server for today's choice. Served with crusty bread and seaweed aioli

PIE OF THE DAY Market Price

Herb & butter mash, sautéed green vegetables

£1 OF THIS DISH WILL BE DONATED TO THE BURNT CHEF PROJECT, a non-profit campaign operating within the hospitality industry to support our staff's mental health and challenge mental health stigma through training and open conversations.

HADDOCK AND CHIPS **GF** £14.95

Battered Peterhead haddock, mushed peas, lobster tartare, grilled lemon

HALLOUMI & HUMMUS SALAD **V, VG*, GF*** £13

Roasted red pepper hummus, za'atar roasted cauliflower, quinoa tabbouleh, halloumi fries, mixed leaves, pomegranate, smoked almond dukkah, lime dressing, flatbread

CHICKEN CAESAR SALAD £13

Grilled chicken, gem lettuce, parmesan shavings, crispy bacon, focaccia croutons, Caesar dressing

SKIN-ON FRIES **GF, VG**..... £3.5

Garlic mayo **V**

LOADED FRIES £4.5

• Truffle mayo & parmesan **GF**
• Haggis & peppercorn sauce

MAC & CHEESE **V**..... £5

Three cheese sauce

HOUSE SALAD **V** £3

BUTTERED FLATBREAD **V**..... £2

SWEETS

ALL £6.5

BANOFFEE PROFITEROLES

Salted caramel ice cream, chocolate sauce, candied hazelnuts

BLACK FOREST BABA **GF**

Boozy chocolate savarin, white chocolate mousse, sour cherry compote

APPLE CRUMBLE **V, VG***

Vanilla ice cream, toffee sauce

Evening

6PM - 9PM

BOARDS

MED NIBBLES **VG** £10

Flatbread, focaccia & baguette, almond pesto, hummus & marinated olives

CHARCUTERIE £15

Selection of cured meats with house pickles, olives & bread

CHEESE £17

Selection of Scottish cheeses with apple chutney, grapes, crudités, oatcakes & bread

HOUSE £24

A mixed selection from the above

SALADS

ALL £13

HALLOUMI & HUMMUS

V, VG*, GF*
Red pepper hummus, za'atar roasted cauliflower, tabbouleh, halloumi fries, mixed leaves, pomegranate, almond dukkah, lime dressing, flatbread

CHICKEN CAESAR

Grilled chicken, gem, parmesan shavings, crispy bacon, focaccia croutons, Caesar dressing

SMALL PLATES & BITES

Our small plates leave the kitchen as and when ready; we recommend 4-5 plates for 2.

RED PEPPER HUMMUS **VG, GF*** £6

Smoked almond dukkah, flatbread

BLACKENED PRAWN TACOS **GF** £8

Cajun spiced prawns, grilled hispi slaw, lime crema, corn tortillas

HALLOUMI FRIES **V, GF** £7

Pomegranate, green chilli chutney

CAMEMBERT CROQUETTES **V** £7

Cranberry dip

GRILLED CHICKEN PINCHOS **GF** £8

Marinated chicken fillet skewers with chorizo and chipotle salsa

STICKY PORK BELLY BAO BUNS £8

Korean BBQ, shredded root vegetables, house pickles, peanut crumb

CURRYWURST - PORK or PLANT SAUSAGE £8

Sauerkraut, currywurst sauce

Make it a main with chips & a house salad for £12

MINI PIE OF THE DAY £8

Please ask your server for today's filling.

Make it a main for £14

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SLIDERS - BEEF or PLANT **V, VG*** £10

Lettuce, tomato, cheddar, burger sauce

Make it a main with chips & a house salad for £14

BATTERED HADDOCK GOUJONS **GF** £8

Tartare sauce, mushed peas

Make it a main with chips & a house salad for £12

& SIDES

SKIN ON FRIES **GF, VG** £3.5

Garlic mayo **V**

LOADED FRIES £4.5

• Truffle mayo & parmesan **GF**
• Haggis & peppercorn sauce

MAC & CHEESE **V**..... £5

Three cheese sauce

HOUSE SALAD **V** £3

BUTTERED FLATBREAD **V** £2

SWEETS

BANOFFEE PROFITEROLES £6.5

Salted caramel ice cream, chocolate sauce, candied hazelnuts

BLACK FOREST BABA **GF** £6.5

Boozy chocolate savarin, white chocolate mousse, sour cherry compote

APPLE CRUMBLE **V, VG*** £6.5

Vanilla ice cream, toffee sauce

FRIES & SIDES