

Starters

SCOTTISH SEAFOOD PLATE

Whisky-cured salmon, hot smoked salmon, prawns, crème fraîche, capers, cornichons, Bakery Andante focaccia croutons. **NGC* 10.95**

HARISSA & MINT LAMB KOFTA

Homemade pomegranate & baked beet hummus, watercress. **NGC 8.95**

ROASTED RED PEPPER SOUP

Whipped butter, crusty roll. **V, VG*, NGC* 6.95**

HAGGIS BONBONS

Chilli jam. **7.45**

GOATS CHEESE & GREENS

Scorched golden cross, sherry drizzled shaved asparagus, greens, toasted pecans. **NGC, V 10.45**

PRAWN COCKTAIL

Marie Rose, gem, focaccia crouton. **NGC* 9.95**

The Main Event

Look out for our seasonal special cuts!
We recommend booking in advance for our sharing roast.

SHARING ROAST

Choose from a sharing platter of roast rump of Borders beef, whole 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! **49.95**

"I'D RATHER NOT SHARE"

Your choice of roast rump of Borders beef or slow-roast pork belly served in a giant homemade Yorkshire pudding, with roast potatoes, creamed cabbage, roast root vegetables and red wine jus. **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 WELLINGTON

Veggie haggis wrapped in spinach & mushroom duxelles, encased in puff pastry, served with salsa verde crushed roast potatoes, seasonal greens & rich miso jus. **VG 18.95**

LITTE ROAST

Recommended for the under 10s

Sliced roast rump of Borders beef or roast chicken, mini Yorkshire pudding, carrots, peas, roast potatoes & gravy. **12.95**

Fancy Something Else?

BATTERED PETERHEAD HADDOCK & CHIPS

Thick cut chips, mushy peas, homemade tartar sauce, grilled lemon. **NGC Half fish 12.95 Full portion 18.95**

SPRING GREEN RIGATONI

Tossed with courgette, radish, tenderstem, asparagus, zesty sherry vinegar salsa verde, topped with toasted pine nuts and crispy capers. **VG 17.95**

TANDOORI CHICKEN SKEWERS

Tikka-marinated chicken thigh kebab, zesty basmati rice, mango chutney, garlic & mint yoghurt & pickled red onions served with garlic buttered flatbreads. **18.95**

SESAME & GINGER CRISPY RICE SALAD **4 MILLION INSTAGRAM HITS CAN'T BE WRONG!**

Shredded roast chicken (swap for avocado for a vegan salad) tossed in creamy teriyaki sauce with fresh cucumber, rice noodles, peppers and red cabbage topped with crispy rice. **NGC, VG* 15.45**

MCLARENS CAESAR SALAD

Grilled chicken breast, baby gem, crispy bacon, sourdough croutons, shaved Parmesan & anchovies tossed with in a homemade Caesar dressing. **NGC* 16.95**

SIGNATURE CHEESEBURGER

2x 3oz burger patties in a brioche bun with caramelised onions, Monterey cheese, lettuce, tomato, gherkin, house burger sauce. **NGC* 17.45**

Add EXTRA BACON, STORNOWAY BLACK PUDDING, MULL CHEDDAR or MONTEREY JACK for £2

MOVING MOUNTAINS PLANT BURGER

Vegan brioche bun, baked beets & pomegranate hummus, pepperjack cheese, lettuce, tomato, gherkin & garlic mayo. **VG 16.45**

CRISPY FRIED CHICKEN BURGER

Corn-crust chicken thigh in a brioche bun with mozzarella, smoked bacon, basil pesto mayo & shredded lettuce. **NGC* 16.95**

Sides

MAC & CHEESE **V 6.5**

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

GARLIC BUTTER SEASONAL VEGGIES **V, NGC 4**

CAULIFLOWER CHEESE **V £5**

VINEGAR-DUSTED ONION RINGS **VG, NGC 5**

HOUSE SLAW **VG, NGC 4**

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

GREEN GARDEN SALAD Balsamic dressing. **V, NGC 4**

Desserts

SUMMER BERRY & APPLE CRUMBLE

Oat crumb topping, Luca's vanilla ice cream. V 8.45

STICKY TOFFEE PUDDING

Luvian clotted cream ice cream, homemade toffee sauce. V 8.45

SMORES CHOCOLATE FONDANT

Rich melting dark chocolate fondant, brandy snap & chocolate tuille, crème diplomate, summer berry compote. 8.45

BANOFFEE TRIFLE

Magnolia Bakery-inspired creamy & sweet banana pudding. 8.95

A MUST-TRY! PAIR IT WITH OUR TAKE ON CARRIE BRADSHAW'S COSMOPOLITAN...

SELECTION OF SCOTTISH CHEESES

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

NO ROOM FOR DESSERT?

ESPRESSO MARTINI IT IS!

Absolut Vanilia, Kahlua, Cold Brew, Sugar. 11.00

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.

