

## DESSERTS

- STICKY TOFFEE PUDDING rich toffee sauce, Biscoff crumb and vanilla ice cream (V) £8.50  
 BANOFFEE ÉCLAIR banana, toffee, whipped cream and chocolate sauce (V) £8.50  
 WHITE CHOCOLATE & ORANGE TIRAMISU white chocolate sauce contains nuts £8.50  
 DARK CHOCOLATE DOME ganache, raspberry compote and honeycomb (V, DF, GF) £9.00  
 BLUEBERRY CHEESECAKE PIE blueberry compote and lemon sorbet (VE) contains nuts £8.50

CHEESE SELECTION a selection of blue cheese, brie and smoked applewood cheddar, oatcakes, marinated grapes and red onion marmalade (GF\*, V) £9.50

### ICE CREAMS & SORBETS

(1 SCOOP £1.50 2 SCOOPS £3 3 SCOOPS £4.50)

Ice creams – chocolate, vanilla or strawberry (GF, V)

Sorbets – lemon, orange and or raspberry (GF, VE)

## WINES by the glass...

### WHITES



#### CEILO PINOT GRIGIO, VENETO

*FRESH – JUICY – EXOTIC FRUITS – FLORALS*

125ml £5      175ml £7      Bottle £28

#### PASOS DE LA CAPULA, VIURA

*SIMPLE – WHITE FLOWERS – APRICOTS*

125ml £5      175ml £7      Bottle £28

#### LES ACACIA SAUVIGNON BLANC

*BRIGHT – GRAPEFRUIT – LIME – MINERAL*

125ml £5.50      175ml £7.50      Bottle £30

### REDS

#### VIAMARE MERLOT RABOSO

*RASPBERRY – CHERRY – WELL ROUNDED*

125ml £5      175ml £7      Bottle £28

#### BODEGAS OCHOA NUDE, GARNACHA, NAVARRA

*ACIDITY – RED BERRIES – AROMATIC HERBS*

125ml £5      175ml £7      Bottle £28

#### CHATEAU DU CEDRE, MARCEL ORGANIC MALBEC

*CASSIS – VIOLETS – SPICE – RED FRUITS*

125ml £ 5.50      175ml £7.50      Bottle £30

### ROSÉ

#### BELFIORE PINOT GRIGIO ROSÉ

*RED FRUITS – SUBTLE FLORALS*

125ml £5      175ml £7      Bottle £28

#### PALIDO ROSE LOBETIA, DOMINIO DE PUNCTUM

*RICH – FRESH – RED CHERRIES*

125ml £ 5.50      175ml £7.50      Bottle £30



Please note in lieu of tipping a discretionary gratuity of 10% (15% for tables of 12 and above) is automatically added to your bill. If you would like to calculate your own or prefer not to leave a gratuity please let us know and we will remove it for you. 100% of this distributed to all of our hard working staff – thank you!

## STARTERS

<b>CHEF'S SOUP</b> sourdough bread (VE*, GF*) £7.50	<b>SMOKED SALMON</b> fennel salad, avocado purée (DF, GF) £9	<b>CRISPY HONEY CHILLI CHICKEN</b> crispy rice noodles (GF, DF) £9	<b>HAGGIS SCOTCH EGG</b> black garlic ketchup (DF) £9
<b>HAM HOCK &amp; CHEDDAR CROQUETTES</b> wholegrain mustard mayonnaise £9	<b>CHARRED ARTICHOKE &amp; MOZZARELLA SALAD</b> salsa verde, capers (V, GF) £8.50	<b>SWEET POTATO FRITTERS</b> whipped vegan feta and sweetcorn salsa (VE,GF) £8.50	

<b>SOFT SHELL TACOS</b> three tacos piled high with pico de gallo, avocado purée and pickled red onions your choice of: Spiced Black Bean (VE) £13 Cajun Pork (DF) £14	<b>PANKO-PRAWN TACOS</b> three tacos piled high with panko breaded prawns, sweetcorn salsa, sriracha mayo and pickled red cabbage (DF) £15	<b>STREET STYLE SCRAN</b>	<b>FALAFEL STUFFED PITA</b> pickled red onion and tomato salad with tzatziki mayonnaise (VE) £11.50
		<b>TA SPICE BOWL</b> salt 'n' pepper chicken, peppers, onions, fries and curry sauce (DF) £13.50	

## MAINS

<b>FISH &amp; CHIPS</b> battered haddock, triple cooked chips, garden peas and tartare sauce (GF, DF) smaller £13.50 larger £17.50	<b>MEDITERRANEAN SALAD</b> roast Mediterranean vegetables, rocket, orzo served warm (VE) £13
<b>CHEF'S PIE</b> served with mashed potatoes, seasonal vegetables and gravy – flavour updated on the specials board £16 <i>upgrade to triple cooked chips +£1.75</i>	<b>KATSU CURRY</b> with rice, curry sauce and pickled slaw choice of panko breaded... (may contain nuts) Aubergine (VE) £14.50 or Chicken (DF) £15.50
<b>TA BEEF BURGER</b> with bacon, cheddar cheese, burger sauce, fries and slaw (GF*) £16	<b>PAN SEARED SEABASS</b> Bombay potatoes, spinach and cherry tomatoes, coriander-lime yoghurt (GF) £19
<b>CHEF'S BURGER</b> flavour updated on the specials board - with fries and slaw (GF*) £15.50	<b>MUSSELS</b> in a white wine cream sauce with smoked bacon, pine nuts, parmesan and basil £18
<b>COURGETTE FRITTER BURGER</b> tzatziki mayo, fries and slaw (VE, GF*) £15	<b>STEAK FRITES</b> (apx. 6oz) served medium rare with fries and your choice of sauce – peppercorn, blue cheese, salsa verde or garlic butter (GF*) £17.50
<b>CRAB SALAD ROLL</b> brioche bun loaded with crab salad with honey garlic fries (GF*) £16.50	<b>10oz RIBEYE STEAK</b> cooked to your liking, with your choice of sauce, triple cooked chips, vine tomatoes and roasted red onion (GF, DF*) Sauce options – peppercorn, blue cheese, salsa verde or garlic butter £35
<b>CEASAR SALAD</b> chicken, bacon, black pudding, lettuce, croutons and Caesar dressing £13	

## SIDES & SAUCES

<b>FRIES</b> (GF, VE) £6.50	<b>BREAD &amp; OLIVES</b> (VE*) £6
<b>HONEY GARLIC FRIES</b> (GF) £7	<b>GARLIC BUTTER</b> (GF) £2.50
<b>SEASONAL VEGETABLES</b> (VE) £5	<b>BLUE CHEESE SAUCE</b> (GF, V) £2.50
<b>DIRTY FRIES</b> mac cheese, bacon jam & crispy onions £11	<b>PEPPERCORN SAUCE</b> (GF, V) £2.50
<b>TARTAN FRIES</b> haggis, cheese, peppercorn sauce £11	<b>SALSA VERDE</b> (GF, VE) £2.50
<b>VEGAN TARTAN FRIES</b> VE haggis, VE cheese & chilli jam (VE) £11	

**ALLERGY CODE :** GF gluten free VE vegan V vegetarian DF dairy free (\* with adaptations – please ask your server for details)  
Although our staff members take every precaution to avoid cross contamination our menu items may still come into contact with some allergens. Please make us aware of any allergies and speak to your waiter about the ingredients in your meal when you order.