

TALES

STARTERS

BBQ Pulled Beef Bao Buns smoked cheese, red cabbage	£8.95
Buttermilk Chicken Bites <i>🔪</i> ranch sauce	£8.95
Crab Tacos lime mayonnaise, fresh chillies	£8.95
Heather Honey Glazed Goats Cheese <i>🔪</i> waldorf salad	£8.50 V
Scotch Egg egg rolled in sausage and haggis, panko and oatmeal crumb, peppercorn sauce	£8.75
Mini Charcuterie Board salami, chorizo, parma ham, cream cheese stuffed peppadew peppers, marinated olives, focaccia bread	£8.75
Chicken Quesadillas smashed avocado, salsa, mature cheddar	£8.95
Baked Camembert rosemary focaccia bread	£9.50 V
Prawn Cocktail Cups marie rose sauce, baby gem lettuce	£9.75
Haggis Crepe <i>🔪</i> peppercorn sauce, toasted oats	£8.75
Mussels of the Day <i>🔪</i> ask your server for today's flavour, garlic bread (as a main with garlic bread and fries £21.95)	£9.95
Rock Corn Tempura <i>🔪</i> sriracha & sweet chilli mayo	£8.50 V

Should you have concerns about a food allergy or intolerance,
please speak to our staff before you order your food or drink.

Vegan menu available.

V – VEGETARIAN

Plates marked with ‘*🔪*’ are available as part of our two-course Market Menu for £20. Monday to Thursday, 12pm - 6.30pm.

MAINS

Individual Beef Wellington 6oz fillet steak, parma ham, mushroom duxelle, puff pastry, red wine jus, maple glazed carrots, fondant potatoes	£32.95	Blackened Spiced Cajun Chicken Breast <i>🔪</i> coriander rice, mango and coconut curry cream, spiced red onion relish, sour cream	£17.95
Pan Fried Lemon and Black Pepper Chicken Breast <i>🔪</i> asparagus, spring greens, roast garlic and parmesan mash, pan jus	£17.95	Herb Crusted Best End Lamb roast garlic and parmesan mash, red wine jus, spring greens	£25.95
Roast Venison Loin dauphinoise potato, summer berry jus, braised red cabbage	£18.95	The Immortal Smashed Burger <i>🔪</i> double beef pattie, mature cheddar, pickles, salsa, dijon mustard, toasted brioche bun, fries, coleslaw	£16.95
Steak Frites 6oz ribeye, fries, peppercorn sauce	£25.95	Tomato Mascarpone Pappardelle fresh chillies, sriracha, parmesan dust	£16.50 V
Seared Monkfish and King Prawn Curry mango madras, coconut cream, coriander rice, roast vegetables	£18.95	Traditional Steak Pie <i>🔪</i> maple glazed carrots, mashed potatoes	£16.95
Hot Honey & Sriracha Salad Chicken or Halloumi rocket, baby gem, croutons, peppers, cucumber, sweetcorn, pomegranate seeds, sun blushed tomatoes, flatbread	£17.50 £16.50 V	Mac n’ Cheese <i>🔪</i> garlic bread, crisp salad	£16.95 V
Battered Fillet of Haddock <i>🔪</i> fries, minted mushy peas, tartar sauce, lemon wedge	£16.95	Stuffed Fillet of Salmon spinach cream cheese, white wine and garlic sauce, asparagus, spring greens, fondant potatoes	£17.95

FROM THE GRILL

Our succulent steaks are 28 day aged, these impressive cuts are bursting with flavour and chargrilled to perfection. All Steaks served with Fries, Mac ‘n’ Cheese & Spring Greens

8oz Sirloin Steak £32.95 // 8oz Fillet Steak £34.95

Add Sauce £3.95
Peppercorn or Red Wine Jus

A LA CARTE

ON THE SIDE

Onion Rings	£4.50
Garlic Parmesan Mash	£4.50
Spring Greens	£4.50
Mac ‘n’ Cheese	£4.95
Honey Roast Carrots	£3.95
Fries	£4.50
Cajun Fries	£4.50
Chilli & Parmesan Fries	£4.95
Highlander Fries haggis, peppercorn sauce	£7.95

DESSERTS

Deep Fried Sticky Toffee Pudding Bites butterscotch sauce, vanilla ice cream	£8.25
Passion Fruit Delice mango and lime ice cream	£8.25
Scottish Sundae crumbled tablet and shortbread, sliced strawberries, raspberry ripple ice cream, whipped cream, red fruit coulis	£8.25
Limoncello Crème Brûlée shortbread sables	£8.25
Raspberry and White Chocolate Tiramisu macerated raspberries	£8.25
Triple Chocolate Pavlova white chocolate mousse, milk chocolate ice cream, belgian chocolate sauce	£8.25
Toffee Glazed Apple Sponge crème anglaise, vanilla ice cream	£8.25
Chocolate Fudge Cake Coupe biscoff sauce, biscoff crumb, double chocolate ice cream	£8.25
Trio Ice Cream Ice Creams - vanilla, chocolate, raspberry ripple, mango & lime Sorbets - lemon, mango, raspberry Sauces – raspberry, chocolate, toffee	£7.50

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