TALES

A New Chapter of Dining ALACARTE ast Inspired by The Cast

STARTERS

BBQ Pulled Beef Bao Buns smoked cheese, red cabbage	£9.25
Buttermilk Chicken Bites ${m au}$ ranch sauce	£8.95
Crab Tacos lime mayonnaise, fresh chillies	£9.25
Heather Honey Glazed Goats Cheese ${m au}$ waldorf salad	£8.95 V
Scotch Egg egg rolled in sausage and haggis, panko and oatmeal crumb, peppercorn sauce	£8.95
Mini Charcuterie Board salami, chorizo, parma ham, cream cheese stuffed peppa peppers, marinated olives, focaccia bread	£9.75 dew
Chicken Quesadillas smashed avocado, salsa, mature cheddar	£8.95
Baked Camembert rosemary focaccia bread	£9.95 V
Prawn Cocktail Cups marie rose sauce, baby gem lettuce	£9.95
Haggis Crepe T peppercorn sauce, toasted oats	£8.95
Mussels of the Day ${\cal T}$ ask your server for today's flavour, garlic bread (as a main with garlic bread and fries £21.95)	£9.95
Rock Corn Tempura \mathcal{T} 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 $'\mathcal{T}'$ are available as part of our two-course Market Menu for £22. Monday to Thursday, 12pm - 6.30pm.

MAINS

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Individual Beef Wellington 6oz fillet steak, parma ham, mushroom duxelle, puff pared wine jus, maple glazed carrots, fondant potatoes	£34.50 stry,	Blackened Spiced Cajun Chicken Breast \mathcal{T} coriander rice, mango and coconut curry cream, spiced red onion relish, sour cream	£18.50
Pan Fried Lemon and Black Pepper Chicken Breast \mathcal{T} asparagus, spring greens, roast garlic and parmesan mash, pan jus	£18.50	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	£24.95	The Immortal Steak Burger \mathcal{T} 60z steak burger, mature cheddar, pickles, salsa, dijon mustard, toasted brioche bun, fries, coleslaw	£16.95
Steak Frites 6oz ribeye, fries, peppercorn sauce	£26.95	Chicken & Tomato Mascarpone Pappardelle fresh chillies, sriracha, parmesan dust (vegetarian option available £16.50)	£17.95
Seared Monkfish and King Prawn Curry mango madras, coconut cream, coriander rice, roast vegetables	£22.95	Traditional Steak Pie ${\mathcal T}$ maple glazed carrots, mashed potatoes	£17.95
Warm Halloumi and Pineapple Salad hot honey and chilli sauce, sunblushed tomatoes, rocke	£16.95 V	Mac n' Cheese <i>T</i> garlic bread	£16.95 V
baby gem, croutons, peppers, cucumber, sweetcorn, pomegranate seeds, flatbread		Stuffed Fillet of Salmon spinach cream cheese, white wine and garlic sauce, asparagus, spring greens, fondant potatoes	£19.95
Battered Fillet of Haddock ${\mathcal T}$ fries, minted mushy peas, tartar sauce, lemon wedge	£17.95	asparagus, spring greens, fortuine pounces	

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 £33.95 // 8oz Fillet Steak £36.95

Add Sauce £3.95

Peppercorn or Red Wine Jus

ON THE SIDE

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
Seasoned Fries	£4.50
Cajun Fries	£4.50
Chilli & Parmesan Fries	£4.95
Highlander Fries haggis, peppercorn sauce	£7.95
Braised Red Cabbage	£4.25
DESSERTS	
Deep Fried Sticky Toffee Pudding Bites butterscotch sauce, vanilla ice cream	£8.25
Apple Crumble cinnamon ice cream, crème anglaise	£8.25
Pineapple Tarte Tatin caramel puff pastry, vanilla ice cream	£8.25
Scottish Sundae crumbled tablet and shortbread, sliced strawberries, raspberry ripple ice cream, whipped cream, red fruit cou	£8.25 lis
Limoncello Crème Brûlée shortbread sables	£8.25
Classic Tiramisu mascarpone cream, coffee sponge fingers, chocolate dust	£8.25
Nutella Cookie Dough Skillet biscoff crumb, biscoff sauce, vanilla ice cream	£8.50
Cheese Board ailsa craig cheese, dunlop cheddar, howgate soft brie, rhubarb chutney, caramelised onion chutney, mixed crac grapes, sliced apple	£11.9 :kers,
Trio Ice Cream	£7.50

Ice Creams - vanilla, chocolate, raspberry ripple,

Sorbets - lemon, mango, raspberry Sauces - raspberry, chocolate, toffee

mango & lime

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