

## - NIBBLES -

<b>Olives (vg)</b>	£5.95
<b>Hummus (vg)</b>	£5.95
<b>Wasabi peas (vg)</b>	£5.95

## - STARTERS -

<b>Soup</b>	£6.95
<i>Homemade soup of the day, warm bread (v)</i>	
<b>Ham hock</b>	£8.95
<i>Ham hock terrine, arran mustard, cornichons and toasted bread</i>	
<b>Mussels</b>	£11.95/16.95
<i>Shetland mussels, creamy white wine sauce, warm bread</i>	
<b>Haggis</b>	£7.95
<i>Haggis bon bons, Drambuie neep purée, chips</i>	
<b>Beetroot mille-feuille</b>	£7.95
<i>Roast beetroot, beetroot gel, salted beetroot, goat's cheese (v) (can be made vegan)</i>	
<b>Cullen skink</b>	£8.95
<i>Smoked haddock, leeks, potato, warm bread</i>	
<b>Scallops</b>	£13.95
<i>North Sea scallops, Stornoway black pudding, shellfish bisque, sea vegetables</i>	
<b>Caesar</b>	£8.95/£13.95
<i>House made Caesar dressing, cos lettuce, croutons, parmesan, anchovies.</i>	
<i>Add chicken &amp; bacon £3.50</i>	
<i>Add smoked salmon £3.50</i>	
<b>To share..</b>	
<b>Charcuterie</b>	25.95
<i>A selection of cured meats, olives, baked camembert, onion chutney, toasted ciabatta, cornichons, sundried tomatoes</i>	

## - SEASONAL MAINS -

<b>Lamb</b>	£29.95
<i>Pan roasted Invershin lamb rack, marinated carrots &amp; shallots, white bean fricassée, port jus</i>	
<b>Poussin</b>	£25.95
<i>Highland poussin, creamed savoy cabbage, herb crushed potatoes, beer onion purée, jus</i>	
<b>Pork belly</b>	£22.95
<i>Pork belly, pomme anna, crispy pigs' ear, roast fennel, calvados jus, red cabbage ketchup, pickled carrots</i>	
<b>Seabream</b>	£24.95
<i>Pan fried fillet of seabream, Shetland mussels, samphire, diced potato, dill velouté, chilli oil</i>	
<b>Risotto</b>	£18.95
<i>Pea and broad bean risotto (v) (vg)</i>	
<i>Add chorizo £3.00</i>	

*(v) Vegetarian*

*(vg) Vegan*

**For our gluten free diners please ask your server for our free from gluten menu**

With a huge increase in cashless payments, we want to make sure our hard-working team are properly appreciated. We are therefore adding a discretionary 10% service charge to all bills of £10 and over. All tips go directly to staff and are shared out by them across the whole team. Please ask your server if you would prefer this to be removed from your bill.

## - PUB CLASSICS -

<b>Steak of the day</b>	Market price
<i>button mushrooms, roasted tomato, Koffman's chips</i>	
<i>Add your choice of peppercorn or blue cheese sauce £2.50</i>	
<b>Flat iron</b>	£24.95
<i>32-day aged Aberdeenshire flat iron steak, homemade pepper sauce, truffle parmesan Koffman's chips</i>	
<b>Fish and chips</b>	£13.95/£17.95
<i>St Monan's landed haddock, Koffman's chips, lemon, mushy peas</i>	
<b>Steak pie</b>	£16.95
<i>Bridge inn homemade Belhaven Black steak pie, chips, fries or mash, seasonal vegetables</i>	
<b>Bangers and mash</b>	£16.95
<i>Henderson's sausage, beer braised onions, chive mash, stout jus</i>	
<b>Mac and cheese</b>	£14.95
<i>Three cheese macaroni, garlic ciabatta (v)</i>	
<i>Add chorizo £3.00</i>	
<b>Beef burger</b>	£16.95
<i>Homemade Scotch beef burger, house garnish, beer onions, homemade burger sauce, fries</i>	
<i>Add bacon, haggis, black pudding, cheddar, blue cheese, mac &amp; cheese</i>	
	£2 (each)
<b>Chicken burger</b>	£16.95
<i>Buttermilk fried chicken, pickled slaw, sriracha mayo, fries</i>	
<i>Add bacon, haggis, black pudding, cheddar, blue cheese, mac &amp; cheese</i>	
	£2 (each)
<b>Falafel burger</b>	£16.95
<i>Homemade falafel burger, pickled slaw, sriracha mayo, fries (v)(vg)</i>	
<i>Add vegetarian haggis, cheddar, blue cheese</i>	
	£2 (each)
<b>Smoked haddock mornay</b>	£19.95
<i>Smoked haddock, mornay sauce, creamy mash, poached egg, crispy onions</i>	
<b>Curry</b>	16.95
<i>Sweet potato and puy lentil curry, served with naan bread vg (GF available)</i>	

## - SIDES -

<b>Chunky chips or Fries</b>	<i>Malt and salt seasoning (v)</i>	£4.70
<b>Topped fries</b>	<i>Grated parmesan &amp; Truffle oil or cajun</i>	£5.00
<b>Onion rings</b>	<i>Rosemary salt (v)</i>	£4.70
<b>Chive mash (v)</b>		£4.95
<b>Green beans, chilli, confit garlic</b>		£5.95
<b>Seasonal veg (v)(vg)</b>		£5.95
<b>Mac and Cheese (v)</b>		£6.95
<b>Rocket salad</b>	<i>Shaved parmesan (v)</i>	£5.50

## - DESSERTS -

<b>Pannacotta</b>	£9.95
<i>Vanilla pannacotta, pecan praline, balsamic strawberries</i>	
<b>Salted chocolate mousse</b>	£8.95
<i>Textures of raspberries, yoghurt ice cream</i>	
<b>Apple pressé</b>	£7.95
<i>Apple pressé, textured raspberries, raspberry sorbet (vg)</i>	
<b>Sticky toffee pudding</b>	£8.95
<i>Salted caramel sauce, vanilla ice cream</i>	
<b>Rhubarb cheesecake</b>	£8.95
<i>Custard ice cream, ginger crumb, meringue shards</i>	
<b>Affogato</b>	£7.25
<i>Vanilla ice-cream, espresso, Scottish tablet (v)</i>	
<i>Add a liqueur – Tia maria, Amaretto, Baileys, Glayva, Drambuie - £3.00</i>	
<b>Trio of homemade ice cream</b>	£5.95
<b>Cheeseboard</b>	Market Price
<i>Chutney, Arran oaties, Millars toast. .</i>	
<b>Mini dessert</b>	£5.00
<i>Select from our sticky toffee pudding or rhubarb cheesecake</i>	

## - SOMETHING TO FINISH -

Coffee	from £2.50
<i>Latte, cappuccino, americano, espresso, flat white</i>	
Tea	from £2.50
<i>Wee tea company tea- breakfast, camomile, green, earl grey, rhubarb and ginger, berry</i>	
Hot chocolate	from £3.00
<i>Henry's Co hot chocolate</i>	

## - DESSERT COCKTAILS

CRÈME BRULÉE	£9.50
<i>Absolut vodka, vanilla syrup, cream, egg white, caramelised sugar</i>	
ESPRESSO MARTINI	£9.75
<i>Absolut vodka, Kahlua, espresso, sugar syrup</i>	
SMOKED OLD FASHIONED	£9.75
<i>Makers Mark, sugar syrup, bitters, smoke extract</i>	
NON-ALCOHOLIC SOUR	£5.95
<i>Feragaia, Honey syrup, lemon juice, brown sugar, ginger</i>	

*See our drinks list for more cocktails*