



# DINNER UNDER £15

TWO COURSES  
STARTER & MAIN

## STARTERS

FRESHLY PREPARED SOUP  
Warm bread & butter

CHICKEN LIVER PATE  
Isle of Arran chutney, toasted brioche

MOROCCAN SPICED HUMMUS (V/VE)  
Cumin roasted chickpea, crumbled aged feta, flatbread

TOM YUM THAI FISH CAKE  
Salmon & kaffir lime leaf fish cake, pickled cucumber,  
sweet chilli

FOREST MUSHROOMS ON TOAST (V)  
Creamy shallots & soft herbs, toasted ciabatta

## MAINS

MAC & CHEESE (V)  
Mature cheddar, lemon herb crumb, garlic ciabatta

CRISPY CHICKEN BURGER  
Iceberg lettuce, tomato, onion, burger sauce, fries

HOT SMOKED SALMON LINGUINI  
Wilted spinach, cherry tomatoes, citrus creme fraiche &  
rocket

PEPPERED CHICKEN  
Roast breast of chicken, champit tatties, peppercorn sauce

GATEAUX OF HAGGIS  
Bashed neeps, champit tatties, roasted root vegetable,  
whisky mustard sauce

WILD MUSHROOM TACO TACO (VE)  
Wild mushrooms, smashed avocado, pico de gallo, sriracha,  
chilli fries

## TREAT YOURSELF

Enjoy some of our speciality mains for just a little bit more.

FISH PIE GRATIN  
Smoked haddock,  
Arran cheddar mash,  
braised kale + 3.00

CRISPY CHICKEN BAO BUNS  
Red chilli & honey glazed chicken,  
sriracha mayo, fries + 3.00

STEAK FRITES  
6oz flat iron steak,  
fries, peppercorn sauce  
+ 4.00

## SIDES

FRIES (V) • 3.75  
CHILLI & PARMESAN FRIES (V) • 3.95  
TRUFFLE & PARMESAN FRIES (V) • 3.95  
CAJUN FRIES • 3.95  
BUTTERY MASH (V) • 3.95  
MAC & CHEESE (V) • 3.95  
TENDERSTEM BROCCOLI & LEMON BUTTER (V) • 3.95  
SEA SALT BATTERED ONION RINGS (V) • 3.95

## FOOD ALLERGENS & INTOLERANCES

See overleaf for details.

V = Vegetarian VE = Ask for Vegan

INCREDIBLE OFFERS ALL DAY LONG?



THAT'S UNBELIEVABLE CHEF





## ADD A DELICIOUS DESSERT FOR £4.95

ALL MADE FRESH FROM OUR VERY OWN BAKEHOUSE

### DESSERTS

#### ETON MESS **V**

Chantilly cream, crushed meringue,  
berry compote

#### TOFFEE COUPE

Vanilla & tablet ice cream,  
fudge, toffee sauce

#### TRIPLE CHOCOLATE BROWNIE **V**

Warm brownie, Belgian chocolate sauce,  
vanilla ice cream

#### APPLE & BRAMBLE CRUMBLE **V**

Crème anglaise

### HOT BEVERAGES

Americano 3.15

Brown Coffee 3.15

Espresso 2.90

Double Espresso 3.30

Espresso Con Panna 3.30

Macchiato 3.15

White Coffee 3.50

Cappuccino 3.60

Latte 3.60

Mocha 3.95

Go Large 0.60 | Extra Shot 0.60

Add Syrup 0.60

Caramel / Hazelnut / Vanilla  
Sugar free option available,  
these are vegan friendly and  
also free from GMO's.

Breakfast Tea 2.95

Jenier Herbal Tea 3.15

Camomile / Earl Grey / Apple &  
Cinnamon / Fruit & Blossom /  
Lemon & Ginger / Blossom Green /  
Peppermint / Delicious Berry

Liqueur Coffee 5.50

Hot Chocolate 3.70

Your choice of dark or white  
chocolate

Luxury Hot Chocolate 3.95

Fresh cream & marshmallows

Add syrup 0.60

Mint / Orange

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### FOOD ALLERGENS & INTOLERANCES

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

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