

DINNER MENU

STARTERS

SOUP OF THE DAY freshly made £6.00

STEAMED MUSSELS
in a garlic & white wine sauce & crusty bread
£7.50

TEMPURA MIXED VEGETABLES with a sweet chilli dip (V & VE) £7.00

SCOTTISH SMOKED SALMON
with prawn Marie Rose & cucumber salad
£9.00

MUSHROOM & THYME PATE
with oatcakes & chutney (V & GF on request)
£6.50

INDIVIDUAL TARTLET OF THE DAY

with seasonal dressed leaves
£6.50

MAIN COURSES

ROAST OF THE DAY
with seasonal vegetables & potatoes
£19.50

PHEASANT & VENISON BOURGUIGNON with seasonal vegetables & potatoes £21.50

GRILLED SEABASS FILLET
with an oregano & butter sauce
£19.00

BATTERED HADDOCK FILLET with chips, peas & tartare sauce £18.00

NASI GORENG yle chicken & prawn frie

Indonesian style chicken & prawn fried rice, topped with a fried egg £21.00

ASPARAGUS & PEA GIRASOLI
with a forest mushroom sauce, parmesan cheese
& a rocket salad
£18.50

BAKED COURGETTE

stuffed with Mediterranean vegetables, topped with melted vegan cheese & served with quinoa (V, VE & GF) £18.50

AFTERS

APPLE & CINNAMON STRUDEL

with vanilla ice cream £8.00

SELECTION OF CHEESE & BISCUITS

£8.50

LEMON TART
with raspberry coulis
£8.50

CHOCOLATE TRUFFLE TORTE with double cream (V, VE & GF)
£8.00

ICE CREAM SUNDAE
with crushed meringue & mixed berries
£7.50



D R I N K S

APERITIF'S

£9.00
£8.00
£6.50

SHERRY

Medium Sherry	£3.40
Croft Original	£4.00
Harvey's Bristol Cream	£3.35

GINS

The Royal Scots Club Gin	£4.10
Edinburgh Gin	£4.50
Ben Lomond	£4.45
Botanist	£4.25
Rock & Rose	£4.60

WINES BY THE GLASS

WHITE	125ml	175ml	250ml
Brise de France Sauvignon Blanc	£3.85	£5.40	£7.70
Languedoc, France			
Murphy's Unoaked Chardonnay	£4.00	£5.60	£8.00
Australia			
Pinot Grigio	£4.00	£5.60	£8.00
Lunardi, Italy			

Lunardi, Italy	
RED	125ml 175ml 250ml
Brise de France Merlot	£3.85 £5.40 £7.70
Languedoc, France	
Murphy's Shiraz	£4.00 £5.60 £8.00
Australia	
Rioja Vega	£4.00 £5.60 £8.00
Spain	

ROSE	125ml 175ml 250ml
Big Top White Zinfandel	£3.85 £5.40 £7.70

California

SPARKLING 20cl £7.70 Prosecco Zonin Special Cuvee

CRAFT BEERS & ALE

	1/2 pint Pint
Royal Scots Lager	£2.50 £5.00

Royal Scots Ale £2.50 £5.00

BOTTLES

Joker IPA	£5.40
Bellfield Lawless IPA gluten free	£4.20
Schiehallion lager	£4.50
Thistly Cross Cider	£5.80

NON-ALCOHOLIC LAGER

Peroni 0.0

Heineken 0.0 From £3.30 Becks Blue

SOFT DRINKS

Coca-Cola	£2.70
Diet Coke	£2.60
Irn-Bru	£2.70
Sugar-free Irn-Bru	£2.60
Appletiser	£3.00
Sparkling Elderflower	£2.80
Lemonade	£2.60
Ginger beer	£2.60
Fever tree tonic water	£3.25
Fruit juice	£2.50
Please ask server for our mocktail selection	£5.00

MALT WHISKY

Glenkinchie 12 year old	£5.90
Laphroig 10 year old	£5.20
Balvenie 12 year old	£5.20
Dalwhinnie 15 year old	£6.10
Isle of Jura 10 year old	£4.55
Highland Park 12 year old	£4.40

PORT

Krohn Ruby Port	£3.65
Cockburn's Ruby Port	£3.40
Taylors LBV	£4.20

BRANDY

£3.95
£3.90
£4.90
£13.20

HOT DRINKS

COFFEES

Americano Cappuccino

From £3.00 Latte

Espresso

Decaf Americano

TEAS

English Breakfast Peppermint

Camomile From £3.50

Green Red berry Lemon & Ginger

Decaf

LIQUOR COFFEES

Irish Cafe Royale Gaelic

Highland From £6.50

Jamican Seville

Italian

Baileys Irish Cream