

STARTERS

CLASSIC SOUP OF THE DAY

£4.45

Served with warmed ciabatta and butter
We recommend the Raffine Airen Sauvignon Blanc

LIGHTLY DUSTED SPANISH CALAMARI

£4.45

Served with sweet chilli sauce

CREAMY PEPPERED STILTON MUSHROOMS

£4.45

Mushrooms covered in a peppered sauce, sprinkled with Stilton,
served with warmed breads
*We recommend the slightly oaked McGuigan Private Bin Aussie Chardonnay
to complement the rich flavours of this delightful mushroom dish*

SCOTTISH SMOKED SALMON†

£5.45

Thin slices of delicately smoked salmon
served with fresh lemon, black pepper and toast

BOX BAKED CAMEMBERT

£4.95

Topped with a cranberry sauce and served with warmed breads
*We recommend Anapai River's Pinot Noir silky berry flavours
to melt into this classic rustic French dish*

MEZZE SHARING PLATTER (V)

£7.45

Selection of marinated olives, toasted flat breads, houmous and tzatziki
*We recommend the fresh and vibrant Raffine Airen Sauvignon Blanc
to complement our classic Mediterranean Mezze*

CLASSIC STEAKS

We pride ourselves in only using the very best Scottish steaks, from grass fed, traditionally reared cattle, supplied by farmers we know and trust. Our premier steaks are then aged for a minimum of 28 days to add tenderness and a fuller flavour before being cut by our master butcher

To ensure you will always receive the best quality steak for your individual taste, we have trained all our staff to advise you on the best cut of steak suitable for you and the best cooking method for your chosen cut

All steaks are served with mushrooms, grilled tomato and a choice of potatoes plus petit pois, salad or fine green beans

RIB EYE STEAK (9OZ / 255G)*

£10.95

Hand selected by our master butcher

SIRLOIN STEAK (11OZ / 312G)*

£15.95

Flamegrilled to perfection

NEW YORK STRIP STEAK (12OZ / 336G)*

£16.95

Served with a fried egg

T-BONE STEAK (15OZ / 425G)*

£17.95

A classic cut for the healthy appetite

*We recommend the robust flavours of Trivento's Reserve Malbec
– a big wine for a big steak!*

CENTRE CUT FILLET STEAK (8OZ / 227G)*

£18.95

The finest cut of beef for the steak connoisseur

*We recommend Stones Cellars Cabernet Sauvignon, a classic wine
for a classic cut of beef – our 28 day aged Aberdeen Angus*

STEAK SAUCES

£1.50

Bourbon Glaze, BBQ Glaze, Béarnaise or Peppercorn Sauce

THE CHARGRILL

STEAK PLATTER (14OZ / 397G)*

£20.95

A selection of hand selected premium steaks; fillet medallion, Scottish sirloin steak and rump steak. Served with rustic chips, battered onion rings, grilled tomato and a creamy peppercorn sauce

We recommend our classic premium red Chateauneuf du Pape, packed with spice and dark berry flavours to complement our premium steak selection

SOUVLAKI

£12.95

Your choice of two skewers of tender cubes of British rib eye steak, chicken fillets or British outdoor reared pork fillet chargrilled with onions. Served on a bed of steamed rice and served with tzatziki and warmed flat breads

Vegetarian option also available

SURF AND TURF

£13.95

A succulent rib eye steak accompanied by shell-on king prawns, sautéed in light garlic butter served with chips and a petite salad

LAMB CUTLETS

£14.95

British lamb cutlets with a cranberry jus, dauphinoise potatoes and fine green beans

We recommend the delicate red berry flavours of the Rioja from Viña Alcorta to melt into our succulent lamb cutlets laced with fruity cranberry jus

CLASSIC DISHES

FLAME GRILLED GOURMET BURGERS

£7.45

100% prime beef burger or vegetarian burger topped with tomato salsa in a sourdough bun with baby gem lettuce and tomato, served with rustic chips

Toppings 50p each

HAND BATTERED FISH AND CHIPS†

£7.95

Served with mushy peas

We recommend the fresh and zesty flavours of the elegant William Cole Sauvignon Blanc from the cool Casablanca Valley to blend seamlessly with the fantastic medley of flavours of this classic British dish

SCOTTISH FILLET OF SALMON†

£10.95

Served with your choice of potatoes, salad or vegetables

SUPREME OF CHICKEN

£9.95

Stuffed with sun blushed tomatoes and mozzarella, served with your choice of potatoes, salad or vegetables

We recommend the clean, crisp flavours of Trulli's Pinot Grigio Blush to complete this great Italian dish

SALADS

KING PRAWN SALAD

SMALL £4.25, HOUSE £7.95

Chargrilled skewered prawns, on a bed of baby gem lettuce, watercress, cherry vine tomatoes, red onion, grated carrot and cucumber ribbons

GREEK SALAD (V)

SMALL £3.95, HOUSE £6.95

Feta cheese, marinated olives, cucumber, peppers and sweet red onion, served with toasted flat bread and houmous

CAESAR SALAD

SMALL £3.95, HOUSE £6.95

Cos lettuce drizzled with a tangy Caesar dressing, sprinkled with crisp croutons and shavings of Italian hard cheese, served with garlic ciabatta

Add strips of chargrilled chicken fillets or king prawns for £2

SIDE ORDERS

Rustic Chips £1.95

Mashed Potato / Dauphinoise Potatoes / Jacket Potato £1.95

Garlic Ciabatta £2.95

with cheddar and mozzarella cheese £3.45

Beer Battered Onion Rings £2.50

Mushrooms / Fine Green Beans / Petit Pois / Carrots £1.95

Side Salad £2.50

(* All weights approximate before cooking. (V) Suitable for vegetarians. (†) May contain bones. We cannot guarantee that all our dishes are free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask a member of staff before ordering if you have any particular allergy or requirements. All subject to availability. Prices include VAT at the current rate

**REMEMBER YOU CAN PAY FOR YOUR FOOD AND DRINK
WITH YOUR FORTUNE POINTS**