

## SMALL PLATES

<b>Cullen Skink</b> (gf)	7.0
Bread, butter	
<b>Rannoch Smoked Duck</b> (gf)	7.0
Whisky soaked apricots, walnut and rocket salad	
<b>Haggis Tweeds</b>	6.0
Poached egg, mustard dressing	
<b>Salt &amp; Pepper Squid</b>	7.0
Saffron aioli	
<b>Hot Smoked Salmon</b> (gf)	7.0
Pickled capers, radish, watercress	
<b>Ayrshire pork belly</b>	6.0
Spiced apple puree, Stornoway black pudding	
<b>Beetroot Carpaccio</b> (v) (gf)	6.0
Goats cheese, fennel and pistachio salad	
<b>Mussels</b> (gf)	6.0
Ginger beer, lime, spring onion, coriander	
<b>Brie Wedges</b> (gf)	7.0
Irn-Bru chilli jam	

## SHARING

<b>Meat</b>	16.0
Venison carpaccio, Rannoch smoked duck, olive tapenade, saffron aioli, smoked pancetta, chorizo, bread	
<b>Veggie</b>	13.0
Beetroot, olives, sundried tomatoes, toasted flat bread, baby pickles, crowdie, avocado	

*If you have any food allergies, please inform your server.  
Full allergen information is available upon request.*

## LARGE PLATES

<b>Aberdeen Angus Steak Burger</b>	13.0	<b>Grilled Shetland Salmon</b> (gf)	15.0
Arran cheddar, smoked bacon		Sweet pea, lemon and fennel risotto	
<b>Pan Fried Chicken Supreme</b>	13.0	<b>Sustainable Fish &amp; Chips</b>	13.0
Leek mash, black pudding, Drambuie and peppercorn sauce		Innis & Gunn beer batter, peas, tartar sauce, skin on fries, lemon	
<b>Venison Steak</b> (gf)	19.0	<b>Smoked Mac N Cheese</b> (v)	11.0
Fondant potato, greens, dark berry jus		3 cheese sauce, herbed breadcrumbs	
<b>Beef, Haggis &amp; Whisky Sausages</b>	12.0	<b>Mushroom &amp; Tarragon Dumplings</b> (v)	11.0
Mashed tatties, red onion gravy		Asparagus, mushroom ketchup	

## OFF THE GRILL

All our Tweed valley steaks are hand selected by our east Lothian master butcher John Gilmour; he only picks the best limousine cross Aberdeen Angus cattle, which have been reared on grass & barley. The beef is then dry-aged on the bone for a minimum of 35 days which results in a tender and flavourful piece of meat.

*All steaks are served with chips and a choice of sauce:  
**Pepper, béarnaise or Lanark blue cheese***

<b>250g Flat Iron</b>	18.0	<b>225g Rump</b>	19.0
<b>250g Ribeye</b>	25.0	<i>...add garlic prawns</i>	3.0

## SANDWICHES

*Served from 12pm-5pm ...add fries for 3.0*

<b>Steak Ciabatta</b>	9.0
Fried onions, Dijon mayonnaise	
<b>Club Sandwich</b>	8.0
Chicken, bacon, lettuce, tomato	
<b>Goats Cheese Wrap</b> (v)	7.0
Sundried tomato, red pepper, caramelised onion	

## SALADS

<b>Sticky Beef</b>	11.0
Tomato, onion, sesame, beef dripping croutons	
<b>Spinach &amp; Walnut Salad</b> (v) (gf)	10.0
Beetroot, apple and Lanark blue dressing	
<b>Hot Smoked Salmon</b> (gf)	14.0
Kale, sundried tomato, avocado, lemon and chilli dressing	

## DESSERTS

<b>Sticky Toffee Pudding</b>	7.0
Toffee sauce, Mackie's dairy ice cream	
<b>Banoffee Pie</b>	7.0
Chocolate shavings	
<b>Mon's Mess Sundae</b>	7.0
Meringue, raspberry, butter shortbread, ice cream	
<b>Cheese</b>	7.0
Lanark blue, arran cheddar, crowdie, oatcakes, Irn-Bru relish	

## SIDES

<b>Skin On Fries</b>	4.0
<b>Devils Fries</b>	4.0
<b>Bread and Oils</b>	4.0
<b>House Salad</b>	4.0
<b>Buttered Greens</b>	4.0
<b>Truffled Mushrooms</b>	4.0

## STEAK TUESDAYS FOR 2

*Every Tuesday from 12pm-10pm*

<b>2x 250g Flat Iron Steaks</b>	35.0
with chips and a choice of sauce, plus a bottle of Long Beach Chenin Blanc or Ochagavia Merlot	
<b>2x 250g Ribeye Steaks</b>	49.0
with chips and a choice of sauce, plus a bottle of Long Beach Chenin Blanc or Ochagavia Merlot	