

BAR BITES

Chicken Quesadilla £8

Grilled tortilla stuffed with tender chicken, melted cheese, and aromatic spices, served with sour cream and guacamole.
(Dairy, Egg, Gluten)

Truffle Arancini £9

Crispy golden risotto balls infused with truffle, perfectly crunchy on the outside and creamy inside served with truffle mayo.
(Egg, Gluten, Dairy)

Coconut Shrimps £9

Juicy prawns coated in a light coconut flake and fried to golden perfection, served with a tangy dipping sauce.
(Gluten, Egg, Crustacean)

Cauliflower Pakora £8

Tender cauliflower florets battered with lightly spiced gram flour and fried to a crisp, served with mint chutney (Dairy)

Chicken Wings £8

Roasted chicken wings coated with ginger tamarind sauce

Halloumi Stick with Sweet Chilli Sauce £7

Golden-fried halloumi sticks served with a sticky-sweet chilli dipping sauce for a savory bite. (Dairy, Gluten, Egg)

Vegetable Samosa £7

Filo pastry stuffed with Potato, Onion, Carrot, Pea, & a blend of spices served with Mint sauce. (Dairy, Gluten)

Antipasti Board £10

A generous platter of cured meats, cheeses, olives, cheese cracker, cherry tomatoes and gherkins — perfect for sharing
(Dairy, Gluten)



-Gluten Free



-Vegan



-Vegetarian

STARTERS



Smoked Salmon Rillettes £12

A silky blend of smoked salmon folded with fresh herbs, paired with crisp radish, dill, and microgreens. Served with golden toasted bread for the perfect bite.
(fish, egg, gluten, dairy)

Crispy Goat Cheese with Beetroot £10.50

Golden crumb fried goat cheese paired with beetroot, candied walnuts, and bright citrus segments, finished with fresh rocca leaves for a balance of earthy and zesty flavors (Dairy, Gluten, Nut, Egg)

Mediterranean Lamb Kofta £14

Local lamb mixed with spices served with hummus, onion sumac salsa, pita bread and pomegranate. (Dairy, Gluten, Sesame Seed)

SOUPS AND SALAD



Cream of Mushroom £10

A velvety soup made with a medley of wild mushrooms, finished with a touch of cream and served with granary bloomer (Dairy, Gluten)

Beef Goulash Soup £12

A hearty Hungarian classic — slow-braised beef simmered with paprika, onions, and root vegetables in a rich, savory broth (Dairy, Gluten)

Caesar Salad £9 / £15

Fresh little gem lettuce tossed in a rich, creamy Caesar dressing, topped with grilled chicken, crunchy garlic croutons and finished with parmesan cheese (Dairy, Gluten, Egg, Fish)

Roast Pear Salad £8 / £14

Oven-roasted pears served with a wholesome mix of lentils and quinoa, tossed with fresh mixed leaves and finished with a drizzle of tangy balsamic dressing. (Vegan)



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MAINS



Fish and Chips £19

Crumb fried haddock fillet, served with a vibrant green mint pea purée, golden crispy chips, and accompanied by tartar sauce. (Gluten, Egg, Fish)

Homemade Butter Chicken Curry £19

Tender chicken pieces simmered in a rich, creamy tomato-based sauce, delicately spiced and served with basmati rice and butter naan. (Dairy, Gluten, Nut, Mustard)

Satay Chicken Bowl £18

Grilled chicken skewers glazed in a rich peanut-soy sauce, served over fragrant fried rice with crisp cucumber and a perfectly fried egg. (Egg, Peanut, Sesame, Soya)

Butternut Squash Risotto £15.50

Creamy Arborio rice simmered with roasted butternut squash, finished with sage butter, toasted pumpkin seeds, and delicate microgreens. (Dairy, Pumpkin Seeds)

Sirloin Steak 8oz £26

Juicy, tender sirloin grilled to perfection, served with grilled beef tomato, mushrooms, crispy chips and topped with a rich peppercorn sauce (Dairy)

Classic Pasta Bolognese £18

Slow cooked ground beef and tomato based sauce with the choice of pasta (Spaghetti or Penne) (Dairy, Gluten, Egg)

SIDES



Roasted Root Vegetables £4

A colorful medley of seasonal root vegetables, oven-roasted to caramelized perfection with a hint of herbs and olive oil. (Dairy, Vegan Option)

Glazed Brussel Sprouts £5

Tender Brussel sprouts lightly caramelized and glazed with a subtle honey-balsamic finish for a sweet and savory bite. (Dairy, Vegan Option)

Garlic Bread £4

Add Cheese @ £1

Crisp, golden bread brushed with aromatic garlic butter and lightly toasted for a warm, savory accompaniment. (Dairy, Gluten)

Kale Crisp £4

Crispy kale chips with chili oil and Parmesan, perfectly roasted for a flavorful crunch, (Dairy, Vegan Option)

Fries £4

Classic golden fries, perfectly crisp on the outside and fluffy inside — a timeless favorite.

Onion Rings £5

Crispy, golden-battered onion rings with a tender, sweet center. (Gluten)

Mixed Salad £4

A refreshing mix of seasonal greens tossed with cherry tomatoes, cucumber, and balsamic dressing



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BURGERS AND FRIES

Inhouse Angus Beef Burger - 6oz. £18

A juicy, 100% Angus beef patty, grilled to perfection and served in a brioche bun with fresh lettuce tomato, pickled gherkins, cheddar cheese, sriracha mayo and caramelized onions (Gluten, Egg, Dairy)

Chicken Burger £17

Crispy, crumbed fried chicken breast marinated with aromatic herbs, served in a brioche bun with fresh lettuce, tomato, creamy avocado, BBQ mayo, and a fried egg. (Gluten, Egg, Dairy)

Vegan Burger £16

A hearty plant-based beyond meat patty served in a vegan bun with fresh lettuce, tomato, gherkins, caramelized onions, vegan mayo and a melted vegan cheese slice (Gluten)

PIZZA

Margherita £16

A classic Italian favorite, topped with rich tomato sauce mozzarella cheese (Dairy, Gluten)

Pepperoni £17

A mouth watering combination of rich tomato sauce, mozzarella, and perfectly spiced pepperoni. (Dairy, Gluten)

Chefs Special £17

A gourmet mix of creamy mozzarella, tangy goat cheese, sweet dates, fresh rocca, and a drizzle of garlic oil. (Dairy, Gluten)

Top it your way!

Pepperoni, Grilled Veg, Chicken, Ham, Bell Pepper, Mushroom, Onion, Aubergine, Pesto (add each for £1)

SANDWICHES

(Served with Chips)

Ham & Cheese £12

Grilled ciabatta bread stuffed with honey roasted ham with cheddar cheese (Gluten, Dairy)

Parmigiana £12

Grilled ciabatta bread stuffed with roasted aubergine, parmesan cheese with tomato sauce and basil pesto (Nut, Gluten, Dairy)

Chicken Tikka £12

Grilled ciabatta bread stuffed with chicken tikka with chopped onion, lettuce, tomato, mint sauce and bbq mayo (Mustard, Dairy, Gluten, Egg)

DESSERT

Tiramisu £8

A classic Italian dessert made with layers of espresso-soaked sponge, creamy mascarpone, and a dusting of rich cocoa powder (Dairy, Gluten, Egg)

Chocolate Fondant £10

Warm baked chocolate fondant with a molten center, served in a delicate vanilla tulip and accompanied by pistachio ice cream for a rich, decadent treat. (Dairy, Gluten, Nut, Egg)

Matcha Mousse £11

Light and airy mousse infused with fine matcha green tea and white chocolate, served with fresh figs for a subtly sweet and earthy finish. (Dairy, Egg)

Cake of the Day £7

A delicious daily selection of freshly baked cake, made with the finest ingredients. Ask our team for today's special flavor.

Vegan Brownie with Vegan Ice Cream £8

A fudgy, plant-based chocolate brownie paired with creamy vegan ice cream for an indulgent, cruelty-free dessert experience. (Gluten)



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DRINKS LIST

DRINKS

Draught

Stewarts Lager	Pint £6.80 Half £4.00
Session IPA	Pint £6.80 Half £4.00
Stella Artois	Pint £6.50 Half £3.80
Magners	Pint £6.50 Half £3.80

Bottled Beer | 330 ML

Guinness Surger 4.2% abv	£6.75
Estrella 4.6% abv	£5.75
Birra Moretti 4.6% abv	£5.00
Corona 4.6% abv	£5.00
Heineken 4.6% abv	£5.50
Peroni 5% abv	£4.75
Budvar (Alc free) 0.5% abv	£4.50
Heineken Zero 0.5% abv	£4.50
Corona Zero	£4.00

Scottish Bottled Beers | 500 ML

Stewarts Edinburgh gold 4.8% abv	£6.75
Stewarts Holyrood ale 5% abv	£6.75
Stewarts 80 shilling 4.4% abv	£6.50
Edinburgh Black (330ml) 4.2% abv	£5.00

Ciders

Old Mout Pineapple & Raspberry 4% abv	£6.50
Old Mout Cider Kiwi & Lime 4% abv	£6.50
Old Mout Cherries & Berries 4% abv	£6.50
Old Mout Cherries & Berries (AlcFree)	£6.25

Mocktail | £6.50

Cranberry Dreams

(Cranberry Juice, Peach Puree, Lemon juice, Pineapple Juice, Lemonade)

Cinderella

(Lime, Grenadine, Pineapple & Orange Juice, Blood orange soda)

Purple Lemonade

(Lavender Syrup, Violet Syrup, Elderflower Tonic, Passion Fruit Syrup, Lemon Juice, Lemonade)

Mocktail of the season (Ask Server)

Soft Drinks/Juice

Coke (330ml)	£4.00
Diet Coke (330ml)	£4.00
Coke (200 ml)	£2.80
Diet Coke (200 ml)	£2.80
Coke Zero (330ml)	£4.00
Appletiser 275 ml	£3.50
Fanta Orange (330ml)	£3.50
7up (330ml)	£3.50
Red bull 250ml	£4.50
Irn Bru (330ml)	£3.50
Cream Soda	£3.50
Fever Tree Lemonade (200 ml)	£3.50
Fever Tree Soda Water (200 ml)	£3.25
Fever Tree Ginger Ale (200 ml)	£3.25
Fever Tree Ginger Beer (200 ml)	£3.50
Fever Tree Tonic Water (200 ml)	£3.25
Fever Tree Blood orange Soda (200 ml)	£3.25

Still Water (330ml)	£2.50
Sparkling Water (330ml)	£2.50

Pineapple juice	£2.50
Orange Juice	£2.50
Cranberry Juice	£2.50
Apple Juice	£2.50

Hot Beverages

Tea (Ask Server)	£3.50
Espresso (Sgl/Dbf)	£2.50/£3.50
Americano	£3.50
Latte	£4.00
Flat White	£4.00
Cappuccino	£4.00
Machiato	£4.00
Café Mocha	£4.00
Hot Chocolate	£4.00
Irish Coffee	£12.00
(Jameson, Double Espresso Double Cream, Brown Sugar)	



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DRINKS



Spirits

Malt Whiskey 25ml

Blair Athol 12Yo 43% abv	£8.50
Ardbeg Uigedail 54.2% abv	£8.20
Dalmore 12Yo 40% abv	£8.00
Royal Lochnagar 12Yo 40% abv	£7.80
Glengoyne 12Yo 40% abv	£7.80
Talisker 10Yo 45.8% abv	£7.50
Edradour 10Yo 40.8% abv	£7.00
Dalwhinnie 15Yo 43% abv	£6.50
Balvenie 12Yo 40% abv	£6.50
Bunnahabhain 12 Yo 46.3% abv	£6.00
Glenkinchie 12 Yo 43% abv	£5.80
Highland Park 12 Yo 40% abv	£5.80
Jura Single Malt 10 Yo 40% abv	£5.50
Glenmorangie Original 12 Yo 40% abv	£5.20

Blended/World's Whiskey 125ml

Woodford reserve 43.2% abv	£5.50
Wild Turkey 50.5% abv	£5.50
Nikka from the Barrel 51.4% abv	£6.00
Black Label 12 Year 40% abv	£5.00
Chivas Regal 12 Year 40% abv	£4.80
Monkey Shoulder 40% abv	£4.80
Jack Daniel Old No. 7 40% abv	£4.00
Jameson 40% abv	£4.00
Jim Beam White 40% abv	£4.00
Southern Comfort 35% abv	£4.00

Rum 25ml

Kraken 40% abv	£4.50
Havana Club 3 Anos 35% abv	£4.20
Captain Morgan's Spiced 40% abv	£4.00
Bacardi Carta Blanca 37.5% abv	£4.00
Malibu Coconut Rum 18% abv	£4.00

Vodka 25ml

Belvedere 40% abv	£5.50
Grey Goose 40% abv	£5.50
Absolut Vanilla 38%abv	£4.50
Absolut Original 40%abv	£4.50

Brandy 25ml

Courvoisier 40% abv	£5.80
Remy Martin 40% abv	£5.80

Liquor/Vermouth 25ml

Baileys 17% abv	£4.00
Aperol 11% abv	£4.00
Dissaronno Amaretto 28%abv	£4.00
Cointreau 40% abv	£4.00
Kahlua 16% abv	£4.00
Campari 25% abv	£4.00
Martini Rosso 15% abv	£3.50
Dry Martini 15% abv	£3.50
Passoa 17% abv	£3.50
Chambord 16.5% abv	£3.50
Archers peach schnapps 18% abv	£3.50

Shots

Tequila 35 % abv	£4.00
Jagermeister 35% abv	£4.00
Sambuca 35% abv	£4.00
Luxardo Limoncello 40% abv	£4.00
Mis Amigos (Tequila Rosel 15% abv	£4.00
Absinthe NV 40% abv	£4.00
Baby Guinness	£5.00
(Kahlua, Bailey's)	

B-52	£6.00
(Kahlua, Bailey's, Cointreau)	

Bazooka Joe	£6.00
(Bailey's, Blue Curaçao, Banana Liqueur)	

Fourth of July Shot	£6.00
(Grenadine, Blue Curaçao liqueur, vodka)	

WINES



White Wine

	175ml	250ml	Bottle
Le Beau Sud Sauvignon Blanc, Côtes de Gascogne, France 11% abv	£7.50	£10.30	£27.00
Citta dei Ponti Pinot Grigio delle Venezie DOC, Italy 12% abv	£7.80	£10.60	£29.00
Luis Felipe Edwards Chardonnay, Rapel Valley, Chile 13% abv	£7.80	£10.60	£29.00
Stellenrust Chenin Blanc, South Africa 13.5% abv	£9.40	£12.80	£33.00
Spy Valley Sauvignon Blanc, New Zealand 12.9% abv	£10.50	£14.30	£39.00
J. Moreau et Fils Gloire de Chablis, France 12.5% abv	-	-	£50.00

Red Wine

	175ml	250ml	Bottle
Borsari Cabernet Sauvignon, Italia, Italy 12% abv	£7.30	£9.90	£27.00
Luis Felipe Edwards Lot 18 Merlot, Rapel Valley, Chile 13% abv	£7.80	£10.60	£29.00
Little Eden Pinot Noir, Australia 14% abv	£8.30	£11.40	£31.00
Nederburg The Manor Shiraz, Western Cape, South Africa 14% abv	£8.30	£11.40	£31.00
Tilia Malbec, Argentina 13% abv	£9.50	£13.00	£33.00
Altos Iberios Rioja, Spain 14% abv	£10.20	£13.60	£33.00
Montepulciano d'Abruzzo, Organic, Torre dei Beati 14% abv	-	-	£45.00

Rosé Wine

	175ml	250ml	Bottle
Corte Vigna Pinot Grigio Rosato, Italy 10.5% abv	£7.30	£9.90	£27.00
Wicked Lady White Zinfandel, California 10.5% abv	£7.80	£10.60	£29.00
Jean Luc Colombo White Rosé, Provence, France 12.5% abv	-	-	£40.00

Sparkling Wine & Champagne

	175ml	250ml	Bottle
Galanti Prosecco Spumante DOC Extra Dry, Italy 11.5% abv	£8.75	-	£35.00
Galanti Prosecco Spumante Rosé Extra Dry, Italy 11.5% abv	£8.75	-	£35.00
Champagne Bonnet Grande Réserve Brut, France 12.5% abv	-	-	£85.00
Tattinger Brut Reserve, France 12.5% abv	-	-	£110.00
Moet & Chandon Grand Vintage Brut, France 12.5% abv	-	-	£180.00
Wild Life Botanicals Sparkling Nude 20 Cl, England (Non Alcoholic)	-	-	£10.55

Fortified Wine

	75ml
Quinta de Pedra Alta (10 y/o) Tawny Port, Portugal 19.5% abv	£9.00
Harvey's Bristol Cream Sherry, Spain 17.5% abv	£6.00