



Mixed Marinated Olives (VG) (V) (GF) £3
Basket of crusty warm bread with butter (VG) (V) £3

STARTERS

Soup of the Day (GF optional) (V) (VG) £5.50

£5.50

Please ask your server for our current soup

Traditional Cullen Skink £9

Cream based Scottish fish soup served with crusty warm bread and a side of butter

Moules Marinière £9

Fresh Scottish Mussels in a white wine & shallot cream sauce served with warm crusty bread and a side of butter

Crispy Lemon Whitebait £8

Crispy fried whitebait served with a lemon herb aioli

Aye Eat Super Salad (V) (VG) £6

Mixed leaf and a pickled medley of carrots, cucumber ribbons, onions and pine nuts

Wee Haggis Neeps & Tatties £8

Classic Scottish dish of traditional recipe haggis, creamy mash potatoes, turnip & a whisky cream sauce

MAINS

Fish & Chips (GF Optional) £19

Fresh Scottish haddock in a light, crispy beer batter served with chips, herby tartar sauce, mushy peas and fresh lemon

Moules Marinière £19.50

Large bowl of Scottish Mussels in a white wine & shallot cream sauce served with warm crusty bread and chips

Chicken Balmoral £21.50

Oven roasted chicken breast stuffed with haggis and wrapped in streaky bacon served with a whisky sauce, mashed potatoes & seasonal vegetables

Haggis Neeps & Tatties £16.95

Classic Scottish dish of locally sourced traditional recipe haggis, creamy mash potatoes, turnip & a whisky cream sauce

Highland Steak pie £23.95

Braised Scottish Beef & Venison Pie, with puff pastry lid. Served with mash potatoes, seasonal vegetables in a rich gravy

Beef Burger (GF Optional) £15.95

Grilled 6oz beef burger on a brioche bun with lettuce, red onion, cheddar cheese and our house burger sauce. Served with chips

Chicken Burger (GF Optional) £15.95

Crispy fried Cajun chicken breast on a brioche bun with lettuce, red onion, cheddar cheese. Served with chips

Vegetarian Burger (V) (GF Optional) £15.95

Chickpea and potato burger on a brioche bun with lettuce, red onion, cheddar cheese and a spicy tomato chutney. Served with chips

Roast Cauliflower (V)(VG)(GF) £12.95

Served with radicchio, kale, baby beetroot, shaved fennel and a citrus dressing

STEAKS

Scottish Black Angus Dry-aged

Cooked on the Jasper®

Rump 10oz (GF) £28

Rib-Eye 10oz (GF) £36

Sirloin 10oz (GF) £36

Fillet 10oz (GF) £42

Served with mushroom, tomato and tender stem broccoli and a choice of sauce

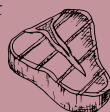
Chef's choice - Prime Large cuts

**Porterhouse
Bone-in Prime Rib** £13/100gr

These steaks are priced per 100gr and are dependant on what we have in stock. They are big and don't generally come smaller than 800gr.

Allow 20-30 minutes to cook

Served with mushroom, tomato and tender stem broccoli & a choice of 2 sides and 2 sauces



Stovies (GF Optional) £18

16th century recipe - Beef and venison bound in mashed Maris piper tatties and fried onions

SIDES

Chips (VG) (V) (GF) £4

Truffle and Parmesan Fries (GF) £5

Mash potatoes (V) (GF) £4

Onion Rings (V) (VG) £4

House Salad (V) (VG) (GF) £4

Mac and cheese (V) £5.50

KIDS

Wee Burger (GF Optional)

Served with chips

Small Fish & Chips

With mushy peas and tartare sauce

Chicken Tenders & Fries

Mini Steak - 80g (GF) [Supplement £2]

Served with chips

DESSERTS

Sticky Toffee Pudding (V) £8.50

Toffee sauce, vanilla ice cream

Traditional Scottish Recipe Cranachan (V) £8.50

Fresh raspberries with cream, oats and dash of Scottish whisky

Ness Mess (V) (GF) £8.50

Freshly whipped cream, meringue, berry compote, fresh berries

Cheesecake of the Week (V) £8.50

Served with berry compote

Deep Fried Mars Bar £7.50

Served with home made toffee, vanilla ice cream and mixed berry compote

Ice Cream Selection (V) (GF) £6.50

Fruit Sorbet (V) (VG) (GF) £6.50

SAUCES

Gravy £2

Red wine jus £3

Whisky £3.50