

Snacks

Scotch Egg \$7 – Beer Battered Kosher Pickles \$7
Haggis Fritters \$9 - Vegan Haggis Fritters \$9 –
Curry Sauce and Chips \$9- House Pork Sausage Rolls \$8

Starters

-Roasted Heirloom Beet, Feta and Rocket Salad \$13-
-Ardbeg House Smoked Salmon \$14-
with a potato, caper and avocado salad
-Organic House Salad \$7/\$11-
white balsamic and whisky vinaigrette
-Taste of Scotland Sharing Platter \$18-
scotch egg/haggis fritters/sausage rolls/sauces

Mains

-Fish and Chips \$17-
traditional Scottish fish supper with North Sea haddock in our own beer batter
-Scottish Steak Pie \$16-
hand cut top sirloin with stout and root veg under golden puff pastry and mash
-Baked Mac and Cheese \$15-
aged cheddar, stilton, gruyere and chevre with roasted garlic and grape tomatoes (add bacon \$2)
-Classic Butter Chicken \$ 16-
basmati, mango chutney and naan
-Haggis, Neeps and Tatties \$19-
Scotland's national dish of lamb, oats and spices on a bed of mashed turnip and potatoes
-Vegetarian Haggis, Neeps and Tatties \$19-
our own house recipe on a bed of mashed turnip and potatoes
-Caledonian Burger \$15-
fresh ½ lb beef burger with red onion, tomato and kosher dill- hand cut chips
-Highland Haggis Burger \$18-
our fresh ½ lb burger topped with traditional haggis, stilton or aged cheddar-hand cut chips
-Vegetarian Haggis Burger \$15-
red onion, tomato and chipotle aioli-hand cut chips

**Extra Burger Toppings: Smoked Bacon, Caramelized Onions, Aged Cheddar, Stilton, Feta \$1.75*
**Sides: Mashed Tatties \$3, Neeps \$3, Haggis \$6, Hand Cut Chips \$4/\$7, Curry Sauce/Gravy \$2*

Last Bites -\$7

-Deep Fried Mars Bar
-Sticky Toffee Pudding

plus all applicable taxes
-groups of 6 or more are subject to 18% auto gratuity-