

# Menu

## STARTERS

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**HOMEMADE SOUP** £8.50

With our made in house bread (GF, Ve)

**HAGGIS TARTLET** £10

With red onion marmalade and whisky sauce

**BEEF EMPANADAS** £10

Oven baked, Argentinian style empanadas, served with chimichurri sauce

**TRIO OF DIPS** £9.50

Hummus, baba ganoush, tzatziki, served with homemade crispy flatbread

## MAINS

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**BRAISED DUCK LEG** £24.50

Served with crushed new potatoes, seasonal veg and orange and ginger gastrique (GF)

**VENISON CASSEROLE** £19.50

Highland venison on a rich red wine gravy, with mashed potatoes and seasonal veg (GF)

**FISH AND CHIPS** £18

Haddock in our vodka batter, with homemade tartare sauce, chunky chips and garden peas (GF)

**PAN SEARED SEA TROUT** £20

With crushed new potatoes, mange tout, dill and lemon cream sauce and blistered cherry tomatoes (GF)

**SIRLOIN STEAK** £28.50

Cooked to your liking, served with confit mushrooms and tomatoes, chunky chips and your choice of peppercorn sauce or chimichurri sauce (GF)

**GOCHUJANG CAULIFLOWER** £17

Roasted, with a gochujang glaze, jasmine rice, toasted cashews, spring onions & sesame (GF, Ve)

## BURGERS

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**COO BURGER** £17

2x 3 oz made in house beef patties, chimichurri mayo, caramelised onions, salad on a toasted brioche bun, served with coleslaw and chunky chips (GF)

Add bacon or cheese for £1.50 each

**SWEET POTATO & CORN BURGER** £15.50

Made in house, with salad & coriander and lime mayo, served with coleslaw & chunky chips (GF, Ve). Add dairy cheese for £1.50

## DESSERTS

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**AMBER'S STICKY TOFFEE** £9

**PUDDING**

Served with toffee sauce and vanilla ice cream (GF)

**DULCE DE LECHE SUNDAE** £9

Creamy Dulce de leche served with Berry compote and our own chocolate brownie (GF)

**ROASTED PEAR** £9

Served with oat and nut crumb, and our homemade maple ice cream (GF, Ve)

**CHOCOLATE MOUSSE CAKE** £9

Served with berry compote and pouring cream