

Menu

STARTERS

HOMEMADE SOUP	£7.50
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	
DUO OF DIPS	£9
Hummus & baba ganoush, served with homemade crispy flatbread, carrots and celery	

MAINS

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 sautéed mushrooms, 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

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	

SIDES

BOILED NEW POTATOES	£4
CHIPS	£4
VEGETABLES	£4

DESSERTS

AMBER'S STICKY TOFFEE PUDDING	£9
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	
SELECTION OF ICE CREAMS	
1 scoop	
2 Scoops	
3 scoops	

A vegan or gluten free version of the dishes marked GF or Ve available on request