

Dinner Menu

STARTERS

HOMEMADE SOUP	£7.50
With our made in house bread (GF, Ve)	
HAGGIS TARTLET	£10
With red onion marmalade and whisky sauce	
LAMB EMPANADAS	£10
Struy Farm lamb, baked Argentinian style empanadas & chimichurri	
WHITE PIZZETTA	£9
A small pizza. with sundried tomatoes, mushrooms, vegan cheese & basil oil (Ve,GF)	

MAINS

BRAISED DUCK LEG	£24.50
Served with crushed new potatoes, seasonal veg and plum sauce (GF)	
VENISON CASSEROLE	£19.50
Highland venison in a rich red wine gravy, with mashed potatoes and seasonal veg (GF)	
FISH AND CHIPS	£18.50
Haddock in our vodka batter, with homemade tartare sauce, chunky chips and garden peas (GF)	
PAN SEARED SEA TROUT	£20
With crushed new potatoes, sautéed spinach, roasted cherry tomatoes and caper beurre noisette (GF)	
SIRLOIN STEAK	£28.50
Cooked to your liking, served with sautéed mushrooms, chunky chips and your choice of peppercorn sauce or chimichurri (GF)	
VEGETABLE TAGINE	£17.50
Served with cous cous and Khobz, a traditional Moroccan bread (Ve)	

BURGERS

COO BURGER	£17.50
Two 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	
BEETROOT & CHICKPEA BURGER	£16
Made in house burger, with pickled onions, salad & smoky chilli mayo, served with coleslaw & chunky chips (GF, Ve). Add cheddar or vegan 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	
HOMEMADE ICE CREAMS	
1 scoop £2.50	
2 Scoops £4	
3 scoops £5.50	

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