

Vegetarian	
Starter	
House Soup	£6.00
Served with our very own Steph’s bread	
Carpaccio of Beets, Goats Cheese & Avo’ Mousse	£7.00
pickled vegetables, pea shoot and chive salad	
Baked Rosemary & Garlic Portobello Mushroom	£7.00
Stuffed with pepperade, chive crème fraiche	
Egg & Avo’ Toast	£7.00
Poached hens’ egg, smash avocado, tomato bread, crispy shallots – a pinch of yum	
Pesto Linguine	£7.00
Wilted spinach, roasted tomatoes	
Classic Caesar Salad	£10.00
Baby gem, parmesan croutons, Garlic and parsley dressing	
Mains	
Super Food Salad	£12.00
Broccoli, edamame, pink grapefruit, quinoa, pomegranate and pumpkin seeds, avocado, butternut squash, spinach leaves	
Dressings - choose from balsamic & olive oil, raspberry vinaigrette, honey mustard	
Vegetable Wellington	£14.00
7 layers of goodness!	
Courgette, aubergine, butternut squash, sweet potato, pepper, celeriac and mushroom on a tomato fondue	
Pumpkin Tortellini	£13.00
Roasted peppers, artichoke, and confit tomato	
S.H.A (Sweet Home Avocado) Burger	£14.00
Spicy bean burger topped with heaps of avocado and melted vegan cheese	
Sides/ Accompaniments	
Basil mash	French fries
Seasonal greens	Mac n cheese
Onion rings	Garlic Flatbread
Sweet potato fries	

Desserts		£6.00
All our desserts are freshly made by our award winning patisserie team		
Irn Bru Baked Alaska	Exotic Fruit	
Irn Bru ice cream, italian meringue, buckfastjelly		Passionfruit sorbet, rosewater syrup
Coconut & Chocolate Mousse	Heather Cream Cheesecake	
Scottish berries		Chocolate, crème fraiche
Mango Crème Brulee	Selection of Scottish Cheese	
Homemade shortbread		Arran oaties, quince jelly
Steph’s own Sticky Toffee Pudding		
Butterscotch sauce, vanilla bean ice cream		

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Starter	
House Soup	£6.00
Served with our very own Steph’s bread	
Carpaccio of Beets & Avo’ Mousse	£7.00
pickled vegetables, pea shoot and chivesalad	
Baked Rosemary & Garlic Portobello Mushroom	£7.00
Stuffed with pepperade, chives	
Crispy tofu & Avo’ Toast	£7.00
smash avocado,tomato bread,crispy shallots – a pinch of yum	
Linguine	£7.00
Wilted spinach, roasted tomatoes and garlic	
Mains	
Super Food Salad	£12.00
Broccoli, edamame, pink grapefruit,quinoa, pomegranate and pumpkin seeds, avocado, butternut squash, spinach leaves	
Dressings - choose from balsamic & olive oil, raspberry vinaigrette, honey mustard	
Vegetable Wellington	£14.00
7 layers of goodness!	
Courgette, aubergine, butternut squash, sweet potato, pepper, celeriac and mushroom on a tomato fondue	
Vegan Pumpkin Tortellini	£13.00
Roasted peppers, artichoke and confit tomato.	
S.H.A (Sweet Home Avocado)	£14.00
Spicy bean burger on a vegan bun topped with heaps of avocado and melted vegan cheese	
Sides/ Accompaniments	
Seasonal greens	
Onion rings	
Sweet potato fries	
French fries	

Desserts		£6.00
All our desserts are freshly made by our award winning patisserie team		
Coconut & Chocolate Mousse		
Scottish berries		
Exotic Fruit		
Passionfruit sorbet, rosewater syrup		
Selection of Vegan Ice Cream		
Choose from salted caramel, vanilla and chocolate		

Gluten free

Starter

House Soup (v)

Served with gluten free bread

£6.00

Pan Seared Scottish Scallops

Parsnip & white chocolate puree, curry foam

£11.00

Carpaccio of Beets, Goats Cheese & Avo’ Mousse

Pickled vegetables, pea shoot and chive salad

£7.00

Egg and Avo toast

Poached hens egg, crushed avocado. Gluten free toast and a pinch of yum

£7.00

Gluten free linguini and pesto

Wilted spinach roasted tomatos

£7.00

Mains

Pan Seared Sea Bream

Caponata (Aubergine Stew)

£17.00

Roast Rump of Scotch Lamb

Rosemary Jus (picked from our very own garden), sweet potato fondant, green beans

£18.00

Thistly Cross Cider & Garlic baked, belly of Pork

Chorizo & paprika roasties, apple puree

£16.00

Glaswegian Chicken Curry

Our Chef Ian’s secret recipe served with rice and a shot of Cask on the side

£15.00

24-Hour Braised Brisket (GF)

Our Executive Chef’s very own slow cooked Brisket of Beef, packed full of flavour!! Encrusted with Pancetta, Mushroom and Caramelised Onion smoked potato, Heather honey carrots, rich beef jus

£15.00

Steaks – all aged for 28 days

10 oz Rib eye

£24.00

8 oz Sirloin

£24.00

6oz Fillet

£28.00

16 oz Cote de Beouf

£35.00

All served with rosemary and garlic roasted mushroom, confit tomato and your choice on any side

Add Peppercorn, Diane or Bearnaise Sauce

Burgers

All Burgers are served in a gluten free toasted brioche bun, with relish, lettuce and fries

Classic

£14.00

6oz Beef Pattie

Gourmet

£16.00

6oz Beef Pattie, Applewood Smoked Cheddar, streaky bacon

Colonel

£14.00

Buttermilk chicken, applewood smoked cheddar, streaked bacon

Sides/ Accompaniments

Seasonal greens

Rocket and parmesan salad

Sweet potato fries

Basil mash

French fries

Desserts

All our desserts are freshly made by our award winning patisserie team

Coconut & Chocolate Mousse

Scottish Berries

Mango Crème Brulee

served with honey crunch biscuit

Exotic Fruit

Passionfruit sorbet, rosewater syrup

Selection of Scottish Cheese

Gluten Free oat cakes, quince jelly

Baked Alaska

Irish ice cream Italian meringue buckfast jelly