

#### BURGERS

All burgers are served on a toasted brioche bun Crispy Monkfish Burger 9.95 cajun fried fish served with saffron lemon mayo Portobello Mushroom & Sweet Potato Burger (vg) 5.95 with quacamole & chilli relish Classic Angus Beef Burger 6.25 8oz 100% Scotch beef pattie with lettuce, onion and tomato 5.95 Chicken Burger whole marinated chicken breast 7.25 Oran Mór Burger Angus beef, MacSween haggis,

Pulled Pork 7.25 slow cooked pork shoulder & barbecue relish

Halloumi Burger (v) 5.95 with roasted red pepper

1.00 each Handcut Chips 3.00 Extras peppercorn sauce chorizo cheese jalapenos crispy bacon gherkins beef chilli

caramelised onions & mull cheddar

regular or sweet potato

## SOMETHING SWEET

5.50 Cheesecake of the Day Caramel Apple Crumble 5.50 served with vanilla ice cream Classic Sticky Toffee Pudding 5.50 with vanilla ice cream or custard Raspberry and White Chocolate Créme Brûlée (gf) 5.50 5.50 Iced Berry Parfait with White Chocolate Crumb 4.95 Choice of Ice Cream (gf) Scottish Cheeses, Biscuits & Homemade Chutney 6.75

We like to look after the wee ones too! Ask your server for our kid's menu

#### MAINS

Fish & Chips battered fresh fish, chips, mushy or garden peas & homemade tartar sauce	9.25
Moules Frites (gf) in a cream, garlic & white wine sauce, served with skinny fries	10.25
Finnan Haddie haddock on a bed of buttery mash topped with poached egg	12.95
Shellfish Linguine with a tomato sugo	10.25
Haggis, Neeps & Tatties served with a creamy whisky sauce VEGETARIAN OPTION AVAILABLE	7.95
Steak Frites (gf) Fill served with grilled plum tomato, portobello mushroor choice of sauce (peppercorn, red wine & shallot or be	et - 19.95 m & your ernaise)
Chicken Balmoral Chicken breast stuffed with haggis & wrapped in pan served with new potatoes & a creamy whisky sauce	12.95 cetta
Medallions of Beef with haggis mash, glazed veg and whisky jus	£14.95
Cumberland Sausage with creamy mash & caramelised onion gravy	9.95
Steak and Ale Pie served with mashed potatoes & seasonal veg	9.95
Vegetable Skewers (vg) with herb couscous	8.25
Mac 'n' Cheese with Garlic Bread (v) with Mull cheddar & topped with crispy breadcrumbs add bacon – 1.00	8.00
Crispy Tofu Balls (vg) with smoked tomato sauce & fragrant rice	8.95
Spicy Bean Casserole (vg) served with crusty bread	9.95
served with crusty bredd	

#### LOCALLY SOURCED

Where possible our skilled chefs use fresh local produce, cooked on the premises to create your meal

(v) suitable for vegetarians  $\mid$  (gf) gluten free  $\mid$  (vg) vegan Gluten free bread option available

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff.

#### LOOKING FOR A VENUE?

Catering For Guests From 15 - 400

We are perfect for your wedding or special occasion. Please ask at the main bar to speak to a member



#### BREAKFAST

Available 9am -	2pm
OMELETTES Feta, Red Onion & Bacon (gf) Mixed Herb (gf) (v) Smoked Salmon & Spinach (gf) Mushroom & Cheese (gf) (v)	6.50 5.95 7.00 6.50
Scottish Breakfast smoked bacon, sausage, haggis, Stornoway black pudding, tattie scone, eggs, baked beans & toasted granary bread	7.95
Veggie Breakfast(v) veggie sausage, mushroom, grilled tomato, hash brown, egg, tattie scone, baked beans & toasted granary bread	7.50
ALTERNATIVES French Toast with Bacon & Maple Syrup or Berry Compote with Icing Sugar (v)	6.95
Fresh Fruit Salad (gf) (v)	4.95
Morton's Roll with your choice of fillings eggs your way, square or link sausage, bacon, haggis, black pudding or tattie scone	_

### **SANDWICHES**

all of our sandwiches are served with skinny fries or soup of the day – served between 11am-5pm

Chicken, Bacon & Egg Club Sandwich	7.25
Brie with Roast Peppers, Rocket & Homemade Pesto (v)	6.95
Sirloin Steak Ciabatta with Caramelised Onions and Mustard	8.25
Fish Fingers with Mushy Peas & Homemade Tartar Sauce	6.95
Hummus, Roast Veg & Rocket Sandwich (vg)	6.95
Brown Bloomer served with your choice of Tuna Mayo or Prawn Marie Rose	6.95

## SOFT DRINKS

coca cola 330ml	1.95	irn bru 330ml	1.85
diet coke 330ml	1.85	diet irn bru 330ml	1.75
coke zero 330ml	1.85	monster 335ml	2.50
ginger beer 200ml	1.80	appletiser 275ml	1.80
strathmore sparkli	ng water 330ml/1ltr		1.70/3.45
strathmore still wa	ter 330ml/1ltr		1.70/3.45

# SMALL PLATES **STARTERS** SIDES

Mac 'n' Cheese Bites (v) with tomato relish	3.90	Òran Mór Haggis Bonbons	4.75
Antipasti Board	9.95	with a spicy tomato sauce	
ideal for two to share		Vegetable Tempura (vg)	4.95
Soup of the Day (gf) served with bread	3.95	served with a soy dipping so	зисе
ask your server for details		Grilled King Scallops	9.95
Cullen Skink (gf)	4.75	with black pudding, bacon and maple dressing	
classic Scottish smoked fish soup served with bread	1	Clil II Prid	<b></b>
Nachos (gf) (v)	4.25	Chicken Liver Pâté served with warm toast	5.50
with sour cream, salsa, che jalapenos & guacamole add beef chilli - 1.5	ese,	West Coast Mussels (gf) with a cream & garlic sauc	6.95 e
Beetroot and Fine Herb Salad (vg) (v)	4.95	Seafood Tempura with garlic aioli	6.25
Scottish Smoked Salmon (gf) with pickled cucumber &	5.95	Beer Battered Onion Rings(vg)	2.50
dill crème fraîche Tomato & Basil		Garlic Bread (v) add cheese 1.00	3.25
Bruschetta (vg) served with a balsamic glaz	3.95 e	Handcut Chips (gf) (vg)	3.00
Side Salad (vg)	2.75	(regular or sweet potato)	
Seasonal Steamed Veg $(v)$	3.25	Truffle Parmesan Fries (v)	4.95

# SALADS

Tomato and Mozzarella Salad (v)	5.95
Detox Salad (vg) quinoa, red cabbage, spinach, carrots, rocket & pomegranate seeds	6.95
Caesar Salad with chicken	7.25
Crispy Goat's Cheese (v) with apple & pickled walnut salad	7.25
Prawn, Crab & Avocado Salad with marie rose dressing	7.25
Pear, Walnut & Chicory Salad (v) with blue cheese dressing	6.25

