

## APPETIZERS

Warm breads	3.95	Haggis Bon Bons	3.95
With olive oil & aioli		Copper Dog whisky	
Green olives	3.50	brown sauce	

## STARTERS

Seasonal soup of the day (gf)	4.75
Freshly baked bread & salted butter	
Peat smoked haddock chowder	6.95
Smoked haddock, mussels, chilli	
Seared roe deer	6.95
Ginger bread crouton, bramble jus, game chips	
Pressed ham hock terrine (gf)	6.50
House piccalilli, pea shoots, toasted ciabatta	
Whipped Goats cheese mousse (v)	6.25
Candied beetroot, pickled celery, toasted walnuts	
Vegetable & super grain salad (gf) (v)	5.95
Ribbons of vegetables tossed with alfalfa shoots, pomegranate seeds & sweet pickle dressing	
Panko crab cakes	6.75
Crushed avocado & cherry tomato salsa	
Duck liver & orange scented parfait	6.25
With a tangy pear chutney	
Tiger prawn & chorizo risotto (gf)	6.95
Fennel salad	

## SIDES

Roquette, pomegranate & baby gem salad (gf)	3.50		
Honey mustard dressing			
Tossed house salad (gf)	3.50		
Topped with toasted croutons			
Super seed salad sweet		Beer battered	
pickle dressing (gf)	3.50	onion rings	3.00
Market veg (gf)	3.50	Pomme pureé (gf)	3.50
Garlic Bread	3.00	Triple cooked chips	3.50

## GRILL CHOICE

All steaks are cut from premium 28 day aged Scotch beef reared on the lush hills of Scotland & cooked to your liking. Served with baked mushroom, confit cherry tomatoes & triple cooked chips.

300gm Rib Eye Steak	23.95
200gm Flat Iron Steak	16.95
300gm Veal T-Bone	26.50
Butterflied chicken breast	11.95
Add a garlic king prawn skewer	3.50
227gm Prime beef burger	10.95
Toasted pretzel bun, baby gem, tomato & onion chutney	
Cajun spiced chicken burger	10.95
Toasted pretzel bun, baby gem, tomato & onion chutney	
Extra burger toppings:	1.50 each
Smoked Bacon   Haggis   Cheddar Cheese   Chimmichurri Sauce	

## SAUCES

Bone marrow butter (gf)	1.50	Bernaise sauce (gf)	1.95
Copper Dog Whisky		Dianne sauce (gf)	1.95
pink pepper corn (gf)	1.95	Chimmichurri (gf)	1.95

## MAIN COURSES

Beer battered haddock	11.50
Hand cut fries, mushy peas & tartar sauce	
Roast breast of chicken	11.95
Black pudding croquette, salt baked carrot pureé, red wine jus	
Steak & Ale Pie	11.95
Baked in puff pastry served with seasonal vegetables & your choice of creamed potatoes or fries	
Pressed pork belly (gf)	11.95
Buttered greens, smoked chorizo mash, red wine jus	
Three cheese macaroni (v)	9.95
Garlic bread, dressed rocket	
Steamed west coast mussels	10.95
White wine, garlic and chive sauce, crusty bread	
Pea & asparagus risotto (gf) (v)	10.95
Dressed rocket and fennel salad. Add chicken	2.00

Beef fillet medallions (gf)	
Grain mustard pomme puree, king prawns, tomato & chorizo butter	15.95
Sizzling fajitas	
Tortilla, tomato salsa, sour cream & guacamole	
Chicken 11.95   Veg 10.50   King prawn 12.95	
Whole Rainbow Trout "Au Papiollote" (gf)	12.95
Steamed veg, fennel, white wine butter & new potatoes	
Garlic buttered langoustines (gf)	Market Price
Rocket, baby gem & pomegranate salad, honey mustard dressing, triple cooked chips	
Pine nut & herb crusted lamb rump	15.95
French peas, creamed potato & pan juices	
Chilli lime beef fillet salad (gf)	11.50
Flash fried beef strips, fresh chilli, lime & palm sugar dressing	
Char grilled chicken pesto salad	10.95
Parmesan shavings & croutons	

## DESSERTS

Triple Chocolate Brownie	5.95
Blackberry sorbet	
Sticky Toffee Pudding	5.95
Butterscotch, vanilla ice cream	
Peanut butter mousse & honeyed oat crumble	5.95
Trio of Scottish cheeses	7.50
Pear chutney, pickled celery & mini oaties	
Porelli's trio of ice cream	4.50
Vanilla pannacotta	5.95
Fresh raspberries with a raspberry tuille	

