

Lunch Menu

2 courses £14.50 – 3 courses £18

Starters

Soup of the Day

with freshly baked homemade bread

Vegetable Spring Rolls

red onion, mango and golden raisin salsa, rocket & crème fraiche

Free Range Chicken & Bacon Caesar Salad

*baby gem, boiled egg, garlic croutons, parmesan cheese
& creamy Caesar dressing*

Classic Prawn Cocktail

*with lemon, bread sticks and a tangy cocktail sauce
Supplement £2.50*

Haggis Bon Bons

with potato, chive & spring onion salad, whisky & Arran mustard sauce

Rich Chicken Liver & Armagnac Parfait

cranberry relish & oatcakes

Spiced Vegetable & Lentil Pate

onion chutney, crème fraiche & mini poppadums

Mains

Scottish Salmon Steak

with a sweet pea, bacon and shallot butter sauce

Grilled Fillets of Sole

with a prawn, tomato & herb sauce

Free Range Chicken Breast

with a shallot, wild mushroom & tarragon café au lait

Fresh Market Dish of the Day

Wild Mushroom Risotto Cake

grilled asparagus, poached egg & butter sauce

Maple Glazed Bacon Loin

black haggis & Arran mustard sauce

**All main courses come with
your choice of side order -**

*Hand Cut Chunky Chips, Skinny Chips, Creamed Potatoes,
Parsley Buttered New Potatoes, Battered Onion Rings,
Sautéed Mushrooms, Wilted Greens, Glazed Carrots,
Caesar Salad or House Salad*

Extra sides each£2.25

Lunch Special

Available 12 - 3pm Monday - Friday

2 courses £10 – 3 courses £12.50

Soup of the Day | **Steak Frites** | **Eton Mess**
with crusty bread | | **Ice Cream**
Add a sauce £1

Sandwiches

100% Prime Steak Beef Burger£8.95
with relish, cheese, pickle, brioche bun and skinny chips

Steak Sandwich£9.95
with sautéed onions, Dijon mayonnaise & skinny chips or soup of the day

Char-grilled Chicken, Bacon & Brie Wrap£8.95
with cranberry relish and skinny chips or soup of the day

Specially Selected Scotch Beef

All our steaks are cut from specially selected and certified Scotch Beef cattle and matured for 28 days (with the exception of Wagyu beef). They are seasoned and cooked on a specially designed char-grill to sear the outside and keep the inside tender and juicy.

Flat Iron Steak (cooked medium)	6oz	£12.95
Picanha Steak (Rump Cap/cooked medium)	8oz	£16.95
New York Style Strip Sirloin Steak	8oz	£18.95
	10oz	£22.95
	12oz	£26.95
Boneless Ribeye Steak	10oz	£28.95
Double Cut Fillet Mignon	7oz	£25.95

AWARD WINNING FILLET STEAK 8OZ £29.95

Restaurant Magazine

Chateaubriand (for two to share)	18oz	£64.95
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Black Aberdeen Angus Beef

New York Style Strip Sirloin Steak	10oz	£24.95
	12oz	£28.95

Bone-In Specially Selected Scotch Beef

Bone-in Ribeye Steak	16oz	£29.95
T-bone Steak	22oz	£42.95
Tomahawk Steak (for two to share).....	36oz	£67.95

Wagyu Beef Grade 4-5

Boneless Rib Eye Steak	10oz	£46.95
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Add a sauce **each £1**
Garlic & Herb Butter, Bearnaise, Green Peppercorn & Brandy
or Blue Cheese Dressing

Rare - very red, cool centre – **Medium Rare** - red, warm centre
Medium - warm, pink centre – **Medium Well** - slightly pink centre
Well Done - cooked through

**All steaks come with
your choice of side order -**

Hand Cut Chunky Chips, Skinny Chips, Creamed Potatoes,
Parsley Buttered New Potatoes, Battered Onion Rings,
Sauteed Mushrooms, Wilted Greens, Glazed Carrots,
Caesar Salad or House Salad
Extra sides each**£2.25**

MAKE IT A SURF 'N TURF

Add 3 colossal shrimp with garlic butter for **£6.50**

For allergen information please ask a member of staff



PROUD MEMBER OF THE
SCOTCH BEEF CLUB

Wicked
STEAKS