

CHEFS LARDER LUNCH *"We take a bit of what's in season, a bit of what's in the larder and pull together what we think is a unique lunch" Chef Macca.*

FROM THE COUNTER

(help yourself)

Bakery - Breads, spreads, dips, oils and vinegars

SALADS

Cous cous with cumin and rasins

Tomato, mozzarella and basil

Brussels sprouts, pancetta

Coronation chicken

BUILD A SALAD

Carrot, cucumber, radish, tomato, leaves, herbs, beetroot, croutons, dressings, nuts and seeds

CAKES & SWEETS

Cookies

Pastries

Scone, clotted cream & Dundee marmalade

Chefs cake of the day

muffins

FROM THE KITCHEN

please choose three small plates or one bigger

SMALL PLATES

Pea and Watercress soup

Hand cut chips & gravy

Beer battered onion rings

Arbroath Smokie Fish Cakes

Spiced chicken wings

Fish goujons

Mixed bean salad

Chicken and Apricot Terrine

BIGGER PLATES

Comfort - Pork Loin, Spicy Bean stew and fennel

Fish - Skate Wings with supergreen stir fry and wild garlic pesto

Pasta - Gnocchi with cherry tomatoes, basil and mozzarella

Vegan - Tagine - bean, peppers, tomatoes, sweet potatoes slow cooked with Middle Eastern spices, pilaf and flat bread

SUNDAY ONLY - Roast Beef, Yorkshire puddings, seasonal vegetables, roast potatoes

Monday to Friday 12.30 to 2.30pm | Saturday & Sunday 1pm to 4.30pm

DINE & DASH - Bakery and Salad from the counter, *Mon to Fri only* - £10

LARDER LUNCH - Bakery, Salad, Cake (3) Small or (1) bigger - £15

STRESS FREE - Bakery, Salad, Cake, 3 Small plates & 1 bigger plate - £25