

Through the day...

ELEVENSES

£4.5

Choose from cake of the day, selection morning pastries or morning roll filled with bacon, egg or sausage

Available Monday to Saturday 8.30am to 2pm

BISTRO LUNCH MENU

Two or three courses

£15/£20

STARTERS

Soup - leek and potato, hard fired roll, butter

Deli - Parma ham, mozzarella, cherry tomatoes, basil dressing

Arbroath Smokie - set cream, melted gruyere, Melba toast

Salad - salt baked beetroot, pickled carrots, wheatberries, orange dressing

MAIN COURSES

Comfort - confit chicken leg, chive mash, roasted onion, pancetta sauce

Fish - hake fillet, beurre blanc, capers, spring onion, croutons

Pasta/Risotto - broccoli, almond crumb, Anster cheese

Vegan - curried cauliflower, seasonal vegetables

DESSERTS

Ice Cream - two scoops of vanilla, chocolate or strawberry

Fruit Salad - dressed fresh fruits, strawberry sorbet

Cheese - three cheese, oatcakes, jam with grapes

Classic - vanilla crème brule

Available Monday to Saturday midday to 3pm

SOUP & SANDWICH LUNCH

£10

Flat Iron Steak - caramleised onion, tomato, rocket, sourdough

Smoked Salmon - horseradish and beetroot, malted bloomer bread

Curried cauliflower - winter greens, mango chutney, yoghurt, sourdough

Smoked Ham hock - soft boiled eggs, leaves, Arran mustard, sourdough

Available Monday to Sunday midday to 5pm

AFTERNOON TEA

£16.5

Scones - warm fruit scone with jam and clotted cream

Savouries - haggis bon bons, Arbroath smokie sliders, leek & potato soup, ham & egg

Sweets - chefs' selection of sweet treats

Petite fours - chocolate truffles, fruits pastels, tablet

Teapigs loose leaf - choose from everyday brew, Japanese sencha, peppermint, earl grey, lemon & ginger

Available every day from 2pm to 4.30pm

Our menu description may not list all ingredients
please advise any allergens. Prices include VAT at current rate

In the evening...

FISH, CHIPS & FIZZ

£30

Two fish suppers, pickled onions, tartare sauce, lemon & fizz

Available every Tuesday 12-9.30pm

BISTRO SUPPER MENU

Two or three courses

£20/£25

STARTERS

Soup - leek and potato, hard fired roll, butter

Deli - Parma ham, mozzarella, cherry tomatoes, basil dressing

Arbroath Smokie - set cream, melted gruyere, Melba toast

Salad - salt baked beetroot, pickled carrots, wheatberries, orange dressing

MAIN COURSES

Comfort - confit chicken leg, chive mash, roasted onion, pancetta sauce

Fish - hake fillet, beurre blanc, capers, spring onion, croutons

Pasta/Risotto - broccoli, almond crumb, Anster cheese

Vegan - curried cauliflower, seasonal vegetables

DESSERTS

Ice Cream - two scoops of vanilla, chocolate or strawberry

Fruit Salad - dressed fresh fruits, strawberry sorbet

Cheese - three cheese, oatcakes, jam with grapes

Classic - vanilla crème brule

Available Everyday 6.30pm to 9.30pm

SHARE THE WEEKEND

£85

Home Comfort Platter - Haggis bon bons, Whisky glazed wings, Arbroath smokie sliders.

Cote de beouf - rib of beef on the bone with hand cut chips, mushroom, tomato, red wine jus

Rhubarb & ginger crumble - ice cream and custard

Served with a bottle of Prosecco

Available Friday & Saturday from 12:30 to 9.30pm

PRE-THEATRE & SUNDAY SUPPER

Bistro Menu two courses £15, three courses £20

Available Monday to Friday 5.30-6.30, Sunday from 5.30 -9.30

CHEFS TABLE

Private dining for 10 to 18 guests

Six Course £60 | Four Course £50 | Three courses £40

Available at least 48 hours in advance

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