

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

Leek and potato soup
Hand cut chips & gravy
Beer battered onion rings
Haggis bon bons, mustard mayo
Whisky glazed chicken wings

Chicken and Parma ham terrine
Arbroath smokie slider, tartare sauce
Smoked salmon, caper berries
Goats Cheese and Potato Terrine

BIGGER PLATES

Comfort - Chicken and Bacon Ballontine, Creamed Mushrooms, Red Wine Sauce

Fish - Cod, Anchovy Butter, Mussels and Saffron Green Beans

Pasta

- Creamy Mushroom Gnocchi

Vegan - curried cauliflower, seasonal vegetables

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