



STEAKS & BURGERS

OUR STEAKS ARE ALL 28-DAYS DRY-AGED

8OZ RIBEYE STEAK  £21.50 8OZ SIRLOIN STEAK  £24.50

cooked to your liking, served with steak cut chips, flat cap mushrooms, tomato & side salad







ALL 6OZ BURGERS ARE TO OUR OWN RECIPE

All burgers are served with a brioche bun, iceberg lettuce, tomato, skin on fries & house sauce. Upgrade to sweet potato fries for £2!

CHEESE BURGER	£14.00	THE BAXTER	£16.50
6oz burger topped with Emmental cheese		6oz burger, BBQ pulled pork & apple	
BLACK & BLUE	£15.50	MISS DAISY	£15.00
6oz burger, blue cheese & crispy bacon		Butterflied chicken breast topped with Emmental cheese	
MOVING MOUNTAIN	£18.00		
Vegan B12 burger, beetroot bun and dairy-free cheese			

Why not swap chips for buttered new potatoes or a side salad?

THE MAIN EVENT

BEER BATTERED HADDOCK	£15.00
The freshest East Coast Haddock served with steak cut chips, crushed peas & tartare sauce	
COD FILLET 	£17.00
Crushed new potatoes, spinach, chorizo & white bean cassoulet	
PERTSHIRE DUCK BREAST 	£18.50
Pepper crust, caramelised squash, savoy cabbage, fig, and red wine	
BURGUNDY BEEF 	£16.00
Braised beef, mushroom & red wine, roast new potatoes and seasonal root vegetables	
MUSHROOM & TARRAGON LINGUINE 	£15.50
Vegetarian Parmesan and a rocket salad	
ADD A CHICKEN BREAST	£4.00
SPICED POLENTA 	£15.00
Smoked aubergine, sweetcorn and crispy chickpeas	
MACARONI CHEESE 	£14.50
Our own creamy macaroni, served with garlic bread and a side salad	

SIDES & EXTRAS

BEER BATTERED ONION RINGS	£3.00
STEAK CUT CHIPS	£3.50
SWEET POTATO FRIES	£4.00
BUTTERED NEW POTATOES	£4.00
ROAST ROOT VEGETABLES	£4.00
MIXED SIDE SALAD	£3.00
GARLIC BREAD	£3.50
MACARONI CHEESE	£3.50
STEAK SAUCES	
Peppercorn	£1.50
Red Wine	£1.50
Garlic & Herb Butter	£1.50

TO FINISH

BREAD & BUTTER PUDDING	£5.95
Spiced custard, rum & raisin ice cream	
PRALINE CHOCOLATE TART  	£5.95
Served with vegan vanilla ice cream	
LAVENDER PANNA COTTA 	£6.25
With bee pollen meringue and apple sorbet	
STICKY TOFFEE SUNDAE	£6.00
Homemade sticky toffee pudding, Clarke's vanilla ice cream and butterscotch sauce	
CLARKE'S ICE CREAM 	£5.00
Strawberry, Chocolate or Vanilla	
CHEESE BOARD	£7.00
Strathdon blue, brie & Mull cheddar, oatcakes & chutney	

TO START

SOUP OF THE DAY  	£6.00
Served with fresh focaccia	
ROASTED RED PEPPER HUMMUS 	£4.95
Toasted flat bread	
CHARCUTERIE BOARD (SERVES 2)	£12.50
Parma ham, salami, brie, olives, focaccia, oatcakes, rapeseed oil & aged balsamic	
ARBROATH SMOKIE RISOTTO 	£8.00
Leeks & Smokie risotto, poached egg & herb oil	
HOT WINGS 	
Marinated hot chicken wings, served with sour cream	
6 wings	£6.00
12 wings	£12.00
DUCK LEG & FIG TERRINE	£6.95
Sun blushed tomato & focaccia bread	
BEETROOT SALAD  	£6.95
Red, golden and candid beetroot, walnuts, pear with a tarragon vinaigrette	

 VEGETARIAN

 VEGAN

 GLUTEN FREE

Our menu description does not include a full description of ingredients. Please ask for our allergens matrix for any allergen intolerances.



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