



LUNCH MENU  
DAILY 12 – 6pm

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### NIBBLES

HOUSE BAKED BREAD (M) £2.95  
Extra virgin olive oil, balsamic & homemade dukkah\*

MEDITERRANEAN OLIVES (GF) (M) £3.45  
Kalamata & green Greek olives

CHARCUTERIE PLATTER £8.95  
Cured meats, Scottish cheese, olives,  
house baked bread, extra virgin olive oil  
& balsamic vinaigrette\*

### STARTERS AND SHARING PLATES FROM £4

2 FRESH NAKED OYSTERS (GF)  
Shallot vinaigrette, lemon & tabasco

SOUP OF THE DAY (GF) (M)  
House baked bread & butter\*

CULLEN SKINK (GF) £1 SUPP  
House baked bread & butter\*

HALLOUMI CHIPS (M)  
Tempura batter & chilli jam

HAGGIS BON BONS  
Red onion chutney

CRAB CAKES £1 SUPP  
Lime and saffron aioli

CALAMARI  
Tempura batter & chilli jam

STEAMED MUSSELS (GF)  
White wine, cream & tarragon or spicy tomato  
& white wine. House baked bread\*

GRILLED CHICKEN SKEWERS £1.50 SUPP  
Chilli, garlic, coriander & lemon

\*Gluten free bread available

## MAINS FROM £8.95

### ROLLS

HOUSE SMOKED SALMON BRIOCHE  
Red onions, lettuce, lime & saffron aioli. Served with skinny fries

GRILLED STEAK BRIOCHE £2 SUPP  
Served pink with mustard mayo, caramelised onions & skinny fries

GRILLED CHICKEN & BACON BRIOCHE  
Wholegrain mustard mayo, lettuce, tomato & skinny fries

### FROM THE SEA

PETERHEAD HADDOCK  
Beer batter, tartare sauce, mushy peas & hand cut chips

LINGUINE VONGOLE £2 SUPP  
Clams & king prawns, seafood bisque, cherry tomatoes,  
samphire & white wine

CATTLE & CREEL FISH PIE (GF)  
King prawns, haddock, smoked salmon, mashed potato,  
cream & seasonal vegetables

### FROM THE LAND

CATTLE & CREEL BURGER  
Homemade beef burger patty, Monterey Jack cheese, lettuce,  
tomato, red onion & relish served in a brioche bun. House  
slaw & skinny fries

POPESEYE STEAK 250g (GF) £4 SUPP  
Supplied from our local butcher K. Walkers of Kilcreggan.  
Grass-fed Aberdeen Angus & limousine beef aged for 28-35  
days with Himalayan salt blocks. Skinny fries, grilled mushroom,  
tomato & peppercorn sauce.

### VEGETARIAN

MUSHROOM LINGUINE (M)  
Parmesan, white wine & cream sauce\*

GRILLED HALLOUMI SALAD (M)  
Roasted beetroots, candied walnuts and pesto dressing.  
Add chicken £3 SUPP

VEGGIE FISH & CHIPS (M)  
Halloumi cheese in panko breadcrumbs, mushy peas,  
coleslaw & hand cut chips

\*Gluten free pasta available

## DESSERTS £3.95

ESPRESSO PANNA COTTA (GF)  
Vanilla panna cotta with a coffee liqueur & espresso glaze

CHOCOLATE BROWNIE (M)  
Vanilla ice cream & chocolate sauce

MIXED BERRY CHEESECAKE (M)  
Vanilla ice cream & berry compote

VANILLA ICE CREAM (GF) (M)  
Mixed berries & berry coulis

STICKY TOFFEE PUDDING (M)  
Warm toffee sauce & vanilla ice cream

SORBET OF THE DAY (GF) (VG)  
Mixed berry coulis

(GF) Gluten free (M) Vegetarian (VG) Vegan