



2 courses £10 Lunch
3 Courses £20 Lunch & Dinner

Appetisers

Bang Bang Cauliflower (vgn)

Battered & baked, coated with sriracha sauce, soy, coriander & chillies, served with hot sauce

Smoked Mackerel Pate

With beetroot chutney & toasted ciabatta

Haggis spring rolls

Haggis spring rolls, filled with cheese, served with rocket salad & wholegrain mustard mayo

Main Event

Chicken & Black Pudding Rorie Pie

Homemade pie, served with hand cut rooster fries or mash, carrots & tender stem

Kick Ass Chill

Basmati rice, cheddar, jalapeños, homemade tortillas & crème fraiche

Nacho Chicken burger

Butterflied chicken breast, coated with nacho breadcrumbs, topped with, cheddar jalapeños, house guacamole & salsa, served with rooster fries

Cheddar Macaroni (v) (add haggis/jalapeños)

Rich & creamy macaroni, served with garlic ciabatta

Beef Olives

Beef skirt stuffed with oatmeal pudding, served with mash or hand cut rooster fries, fresh seasonal vegetables

Dessert

Noose Sticky Toffee Pudding

Dripping with toffee sauce & vanilla ice-cream

Chef's Cheesecake of the Day

Fruit compote, ice cream

Chocolate Brownie (GF)

Hot chocolate sauce & ice Cream

