

STARTERS

Red Berry Smoked Duck – 6.95

Pickled beetroot, walnuts, crumbled goats cheese, blackberry dressing

Beetroot Cured Smoked Salmon – 7.95

Pickled cucumber, granary bread

Cullen Skink – 6.50

Creamy smoked haddock soup, leek & potato

Grilled Halloumi Bruschetta (v) – 5.95 / 11.95

Sourdough tomato and chilli jam

Pan-fried Scallops – 9.95

Curried cauliflower purée, shallot & raisin bhaji, coriander oil

Chicken Liver Pâté – 6.75

Toasted bread, red onion marmalade

Classic Prawn Cocktail – 7.95

Crisp iceberg lettuce, lime dressing

Gâteau of Haggis – 6.95

Bashed neeps with champit tatties and a whisky mustard sauce

Chef's Seasonal Soup – 4.95

With crusty bread

Spiced Cauliflower Beignet (vv) – 5.25 / 11.95

Roasted red pepper hummus, chickpeas

Steamed Shetland Mussels

Starter – 7.95 | Main – 13.95

Garlic & cream / Chorizo & tomato / Chilli & coriander

King Prawn Pil Pil – 7.95

Hot garlic & chilli oil, garlic & herb bread

Crisp Tempura

Wasabi mayo, sesame dressing

Vegetable – 6.50 / 11.50 | Chicken – 6.95 / 13.95

King prawn – 7.95 / 14.50 | Mixed – 7.50 / 13.95

SHARING STARTERS *for 2 people*

Tapas Platter – 15.95

Haggis fritters, spiced cauliflower beignets, Parma ham, paté, marinated olives, sun blushed tomatoes

Seafood Platter – 19.95

Avocado & smoked salmon with peppered smoked mackerel, king prawn tempura, calamari and beetroot-cured salmon

MAINS

Roast Breast of Chicken – 15.95

Bacon & leek cake, mushroom & thyme jus

Monkfish & Tiger Prawn Curry – 18.95

Massaman curry sauce with basmati rice, toasted peanuts and flatbread

Vegan Chilli (vv) – 11.95

Braised spiced lentils, tomato salsa, guacamole, warm flatbread

Scotts Traditional Beef Lasagne – 13.95

Fries with garlic & herb bread

Traditional Scottish Stovies – 11.95

Root vegetable & potato stew, slow-braised lamb shoulder, warm sourdough

Classic Fish & Chips – 12.95

Sustainable fillet, garden & mushy peas, tartare sauce & lemon

Thai Spiced Breast of Chicken – 13.95

Prawn cracker crust, edamame bean & pak choi with fragrant basmati rice

Scotts Prime Steak Burger – 12.95

Bakehouse milk bun, traditional burger sauce, fries, onion ring

Add cheddar | bacon | onion rings – 1.50 each

Three Cheese Macaroni (v) – 11.95

Cheddar glaze, garlic & herb bread

Sizzling Fajitas

Soft flour tortilla, salsa, sour cream, guacamole, grated mozzarella

Vegetable – 10.95 | Chicken – 14.25

King Prawn – 15.25 | Mixed – 14.95

SIGNATURE SHARING

Classic Seafood – 65.00

Salmon, seabass, citrus & garlic prawns, king scallops with a garlic & herb butter and two sides of your choice

Signature Seafood – 95.00

King scallops, garlic prawns trio of local seafood in a garlic, chilli & coriander butter

Chateaubriand – 69.50

Classic centre-cut fillet steak, onion rings with two sides and sauces of your choice

FROM THE GRILL

All our steaks are dry-aged and perfectly matured by our trusted butcher – Campbell's of Linlithgow. Served with whole roasted tomato, stone-baked garlic mushroom and your choice of side.

Ribeye 8oz – 21.95

Fillet 6oz – 23.95

Pride of Ayrshire

A hand-picked selection of 28-day dry-aged Scotch fillet steaks from local farms, chosen for seasonality, maximum flavour and sustainability. Served with whole roasted tomato, stone-baked garlic mushroom and your choice of side.

Fillet 7oz / 10oz – 30.00 / 38.00

Steak Sauces – 2.95

Red Wine | Pepper | Whisky Mustard | Béarnaise

Steak Toppers

Garlic king prawns – 4.95

SPECIALITY

Crispy Seared Fillet of Seabass – 17.95

Clams, chorizo and samphire casserole

Marinated Gressingham Duck Breast – 17.95

Five-spice, garlic pak choi, Asian style noodles, hoisin sauce

Oven-roasted Fillet of Hake – 16.95

Spiced fillet of hake with lightly curried mussels

Duo of Ayrshire Pork – 17.95

Slow pot roasted pork belly, black pudding bon bon, winter greens, Bramley apple purée, red wine reduction

French Style Bouillabaisse – 18.95

Provençal fish stew with salmon, calamari, mussels, aioli croûton, caramelised lemon

SIDES

Chorizo Ratatouille – 4.95

Creamed Savoy Cabbage – 2.95

Truffle & Parmesan Fries – 3.50

Chilli & Parmesan Fries – 3.50

Cajun Sweet Potato Fries – 3.25

Fries – 2.95

Onion Rings – 2.95

Tenderstem Broccoli, Lemon Oil & Sea Salt – 3.50

Rosemary & Sea Salt Wedges – 2.95

Rocket & Parmesan Salad – 2.95

Scotts Mixed Salad – 2.95

Buttered Parsley

Baby Potatoes – 2.95

Roast Red Pepper Hummus – 2.95

DESSERTS

BAKEHOUSE



We are proud to stock a range of Vanilla Joe's ice cream's to accompany our desserts

Banoffee Tart – 6.95

Vanilla ice cream

Luxury Belgian Chocolate Fudge Cake – 6.75

Served warm with honeycomb ice cream

Affogato – 5.95

Vanilla ice cream with a shot of espresso.

Add liqueur of your choice – 2.50

Blueberry & Vanilla Panna Cotta – 6.95

Berry compote with crushed shortbread pieces

Sticky Toffee Pudding – 6.75

Vanilla ice cream, butterscotch sauce

Strawberry Cheesecake – 6.95

White chocolate shavings with strawberry ice cream

Mini Mess – 5.95

Vanilla ice cream, berry compote,

crushed strawberry meringues, sweetened cream

Luxury Vanilla Joe's Ice Cream

2 Scoops – 5.75 | 3 Scoops – 6.50

Choose from vanilla, chocolate, strawberry, or salted caramel

Add sauce – strawberry, chocolate or butterscotch 0.50

Lemon meringue sundae – 7.50

Vanilla ice cream, Lemon curd, crushed meringue,

Chantilly cream, lemon shortbread pieces

Strawberry shortcake sundae – 7.50

Layers of fresh strawberries, strawberry coulis, Chantilly cream,

shortbread pieces, strawberry ice cream

Buzzworks sticky toffee sundae – 7.50

Vanilla ice cream, Sticky toffee pudding, butterscotch sauce,

Chantilly cream, crushed meringue

Scottish cheese selection – 7.95

Mini oaties, chutney, grapes. Please ask your server for today's selection.

COFFEES

Black Coffee – 2.60

Espresso – 2.40

Espresso Con Panna – 2.60

Macchiato – 2.60

Double Espresso – 2.80

Americano – 2.60

White Coffee – 2.75

Brown Coffee – 2.75

Make your coffee perfect for you by asking for one of our dairy free milk options... for no extra cost!

Almond / Coconut / Oat / Soya

Cappuccino – 2.85

Mocha – 2.95

Latte – 2.85

Go Large 50p / Extra Shot 50p

LIQUEURS

Baileys 50ml – Whisky cream – 4.00

Cointreau – Orange – 3.65

Glayva – Honey whisky – 3.65

Tia Maria – Coffee – 3.65

Grand Marnier – Orange Cognac – 3.65

Disaronno – Almonds – 3.65

Drambuie – Honey whisky – 3.65

Limoncello – Lemon – 3.65

Southern Comfort –

Fruits & Spices – 3.65

Romana Sambuca – Aniseed – 3.65

LIQUEUR COFFEE

Calypso – 5.50

Made with Tia Maria

Gaelic – 5.50

Made with Glenmorangie Malt Whisky

Irish – 5.50

Made with Jamesons Irish Whisky

Royale – 5.50

Made with Courvoisier

Baileys – 5.50



TWO COURSES £12

Monday–Friday, 4.30–6.30pm

Saturday, 4.30–6pm

STARTERS

Chicken Liver Pâté

Red onion marmalade, oatcakes

Chef's Seasonal Soup

Gâteau of Haggis

Champit tatties, neeps, whisky & mustard sauce

Calamari Tempura

Lemon & thyme crumb with paprika mayonnaise

Grilled Goats Cheese (v)

Sunblushed tomato, rocket, onion, balsamic dressing

Spiced Cauliflower Beignet (vv)

Roasted red pepper hummus, chickpeas

Prawn Cocktail

With gem lettuce & thick-cut bread

MAINS

Peppered Breast of Chicken

Winter greens, creamy mash, pepper sauce

Slow Cooked Daube of Beef

Savoy cabbage, creamed potato, roasted shallots

Smoked Haddock & Salmon Gratin

Parsley & white wine cream, creamy mash, cheddar crumb

Vegan Chilli (vv)

Braised spiced lentils, tomato salsa, guacamole

Fish Goujons

Mushy peas, tartare sauce, lemon

Baked Ham

Fried egg, chive oil & fries

Seared Lambs Liver

Creamed potato, crisp smoked bacon, red cabbage, sweet onion gravy

WHILE YOU WAIT...

Nocellara Del Belice Olives – 3.65

Deep-fried Whitebait with Aioli – 3.95

Sourdough Loaf with Sun Blushed Tomato Tapenade – 3.95

Roast Red Pepper & Hummus with Flatbread – 5.95

Food Allergens & Intolerances:

Our products are made with ingredients that contain allergens.

Please speak to our staff about your requirements before ordering.