



DINNER UNDER £15

TWO COURSES

STARTER & MAIN

STARTERS

FRESHLY PREPARED SOUP

Warm baked bread & butter

CHICKEN LIVER PATE

Isle of Arran chutney, toasted brioche

MOROCCAN SPICED HUMMUS (V/VE)

Cumin roasted chickpea, crumbled aged feta, flatbread

TOM YUM THAI FISH CAKE

Salmon & kaffir lime leaf fish cake, pickled cucumber, sweet chilli

FOREST MUSHROOMS ON TOAST (V)

Creamy shallots & soft herbs, toasted ciabatta

MAINS

MAC & CHEESE

Mature cheddar, lemon & herb crumb, garlic ciabatta

CRISPY CHICKEN BURGER

Iceberg lettuce, tomato, onion, burger sauce, fries

HOT SMOKED SALMON LINGUINI

Wilted spinach, cherry tomatoes, citrus creme fraiche & rocket

PEPPERED CHICKEN

Roasted breast of chicken, champit tatties, peppercorn sauce

GATEAUX OF HAGGIS

Bashed neeps, champit tatties, roasted root vegetable, whisky mustard sauce

WILD MUSHROOM TACO (VE)

Wild mushrooms, smashed avocado, pico de gallo, sriracha, chilli fries

TREAT YOURSELF

Enjoy some of our speciality mains for just a little bit more.

FISH PIE GRATIN

Smoked haddock, Arran cheddar mash, braised kale + 3.00

CRISPY CHICKEN BAO BUNS

Red chilli & honey glazed chicken, sriracha mayo, fries + 3.00

STEAK FRITES

6oz flat iron steak, fries, peppercorn sauce + 4.00

SIDES

FRIES (V) • 3.95

BUTTERY MASH (V) • 3.95

MAC & CHEESE (V) • 3.95

LEMON BUTTER (V) • 3.95

SEA SALT BATTERED

ONION RINGS (V) • 3.95

CHILLI & PARMESAN FRIES (V) • 3.95

TRUFFLE & PARMESAN FRIES (V) • 3.95

CAJUN FRIES • 3.95

TENDERSTEM BROCCOLI &

FOOD ALLERGENS & INTOLERANCES

See overleaf for details.

V = Vegetarian VE = Ask for Vegan

INCREDIBLE OFFERS ALL DAY LONG?
THAT'S UNBELIEVABLE CHEF





ADD A DELICIOUS DESSERT FOR £4.95

ALL MADE FRESH FROM OUR VERY OWN BAKEHOUSE

DESSERTS

ETON MESS **V**

*Chantilly cream, crushed meringue,
berry compote*

TOFFEE COUPE

*Vanilla & tablet ice cream,
fudge, toffee sauce*

TRIPLE CHOCOLATE BROWNIE **V**

*Warm brownie, Belgian chocolate sauce,
vanilla ice cream*

APPLE & BRAMBLE CRUMBLE **V**

Crème anglaise

HOT BEVERAGES

Americano 3.15

Brown Coffee 3.15

Espresso 2.90

Double Espresso 3.30

Espresso Con Panna 3.30

Macchiato 3.15

White Coffee 3.50

Cappuccino 3.60

Latte 3.60

Mocha 3.95

Go Large 0.60 | Extra Shot 0.60

Add Syrup 0.60

*Caramel / Hazelnut / Vanilla
Sugar free option available,
these are vegan friendly and
also free from GMO's.*

Breakfast Tea 2.95

Jenier Herbal Tea 3.15

*Camomile / Earl Grey / Apple &
Cinnamon / Fruit & Blossom /
Lemon & Ginger / Blossom Green /
Peppermint / Delicious Berry*

Liqueur Coffee 5.50

Hot Chocolate 3.70

Your choice of dark or white chocolate

Luxury Hot Chocolate 3.95

Fresh cream & marshmallows

Add syrup 0.60

Mint / Orange

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FOOD ALLERGENS & INTOLERANCES

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

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