

Bar Menu

Freshly made Sandwiches served on brown or white bloomer with a choice of the following fillings:

Home Cured Salmon, Cream Cheese and Avocado £7.50

Tuna Melt £6.00 (p)

Egg Mayonnaise & Watercress (v) £6.00

'Vegan BLT' £6.50
aubergine with smoked paprika, lettuce & tomato

Honey Roast Ham & Mustard Mayonnaise £6.00

BBQ Pulled Chicken, on a brioche bun £8.50

Fish Fingers (p) £9.00
haddock goujons on a brioche bun with tartar sauce

Add on a mug of soup or hand cut chips £3.00

(Served between 12pm and 6pm in the bar and foyer area only)

Food Allergies & Intolerances
Please speak to your server about the ingredients in your meal to discuss allergens before placing your order.

(Vg-vegetarian, v-vegan, gf-gluten free, df-dairy free, p-pescatarian * can be)

MAIN COURSES

Braised Scottish Beef & Ale Pie
Seasonal vegetables, mashed potato or hand cut chips £12.50

Fillet of Haddock (p)
Battered or bread crumbed, garden peas, tartare sauce & hand cut chips £13.00

Grant's Curry of the Week
(Chicken or Vegetarian) made from Authentic Asian Spices served with rice and sides (v*) £12.50

Mac & Cheese (v)
Side salad & hand cut chips £11.00

Homemade Steak Burger (gf*)
Smoked bacon, cheese, chipotle mayonnaise, hand cut chips, brioche bun £13.00

COFFEE & TEA SELECTION

Fresh Ground Coffee	£2.40
Café Latte	£2.60
Café Cappuccino	£2.60
Café Mocha	£2.60
Café Espresso single/double	£2.10/£3.10
Pot of Tea	£2.35
Earl Grey Tea	£2.35
Fruit Teas	£2.35
Hot Chocolate	£2.60

Why not add a shot of flavour to your coffee?

Hazelnut	£0.55
Vanilla	£0.55
Caramel	£0.55
Gingerbread	£0.55

Liqueur Coffee * £6.95
Suggestions - Irish whiskey, Scottish Whisky, Tia Maria, Baileys, Brandy, Rum, Gin (yes, it is a real thing! They call it an English coffee.)

* Not included in dinner allowance