

STARTERS

Chicken liver pâté

Sweet red onion marmalade and toasted Bakehouse sourdough

Chilli crumbed cauliflower V

Smashed avocado & chickpea salsa with caramelised lime dressing

Atlantic prawn cocktail

Classic prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce

Haggis gateau

Bashed neeps, champit tatties, whiskey jus and four peppercorn sauce

Goat cheese & caramelised onion tart V

Puff pastry, glazed goat cheese & red onion, shredded beetroot salad and herb dressing

Rosario chorizo picante

Stone baked chorizo with edamame bean salad, chilli, garlic and Bakehouse sourdough

Crisp tempura

Choose from vegetable or chicken
Sesame Asian dressing, wasabi dip

Avocado & chickpea hummus VV

Pomegranate and flatbread

MAINS

Swiss cheese & tank beer chicken

Roast breast of chicken, Swiss cheese & Tennents tank lager gratin, creamed potatoes and seasonal greens

Harissa roasted cauliflower VV

Beetroot, red onion and farro salad, spicy chickpeas and cumin yoghurt

Grilled fillet of Scottish salmon

Wilted spinach, garden peas, parsley baby potatoes, white wine sauce and pastry chard

Sizzling hoisin & garlic crispy shredded duck

Shredded cucumber & spring onions, bao buns, pancakes and plum sauce

Classic fish & chips

Tank beer battered sustainable fillet, garden and mushy peas, tartare sauce, fries and fresh lemon

Oven baked lasagne

Layers of rich Scotch beef ragu, creamy béchamel sauce served with salad and garlic & herb bread

Three cheese macaroni V

Mull cheddar glaze and garlic & herb bread

The Vine bowl VV

Farro tabbouleh, mixed salad, sweetcorn, julienne carrot & beetroot with a fine tomato salsa

Thai spiced breast of chicken

Prawn cracker crust, edamame bean and pak choi, fragrant basmati rice and a rice noodle crisp

Chargrilled 8oz ribeye steak

Served with a whole roasted tomato, stone-baked garlic mushroom, fries & four peppercorn sauce (£5 supplement)

DESSERTS

Honeycomb chocolate brownie

Vanilla ice cream and warm Belgian chocolate sauce

Strawberry tart

Shortcake crust, sweetened cream and strawberry ice cream

Classic French éclair

Whipped cream, dark chocolate sauce and luxury vanilla ice cream

Mini mess

Chantilly cream swirled with smashed meringue and fresh red berries & luxury vanilla ice cream

Strawberry cheesecake

Light and airy strawberry cheesecake on a crumbly biscuit base served with berry coulis and luxury vanilla ice cream

Assiette of French brie

Caramelised red onion chutney and toasted Bakehouse sourdough

Classic sticky toffee pudding

Sweet and sticky toffee pudding served warm with luxury vanilla ice cream and hot butterscotch sauce

Classic

Two courses £16.50
Three Courses £22.50

