



## SMALL PLATES

### BANGERS IN A BLANKET

SCOTTISH BANGERS FILLED WITH WINE PICKLED ONIONS & WRAPPED IN LIGHT PASTRY

V/GF **CHIPS**

TRADITIONAL HAND CUT CHIPS. ADD **ALE CHEESE (V)** OR **CURRIED GRAVY (GF)**

V/GF **GENEROUS GREENS SALAD**

MIXED GREENS, VEGETABLES, AND CHOICE OF DRESSINGS. ADD **GRILLED CHICKEN** OR **SHRIMP**

### CORNED BEEF POUTINE

HAND CUT CHIPS, TOPPED WITH BONE BROTH GRAVY, AGED CHEDDAR, & HOUSE BRINED CORNED BEEF

GF **LEMON SHALLOT WINGS**

CHUNKY, MODERATELY SPICY SHALLOT, GARLIC AND RED PEPPER FLAKE SAUCE WITH LEMON

### SCOTCH EGG

BOILED EGG WRAPPED IN BREADED & SEASONED PORK, SERVED WITH HONEY MUSTARD ON A PETITE SALAD

GF **WINGS**

WHISKEY BBQ OR CAJUN RIGO, SERVED WITH CELERY, CARROTS & CHOICE OF DRESSING

## SUMMER SALADS

GF **BURNS COBB SALAD**

GRILLED CHICKEN BREAST, HOUSE MIXED GREENS, HARD BOILED EGG, BACON CRUMBLES, SHARP CHEDDAR, CHERRY TOMATOES, CARROTS, CUCUMBER AND BROCCOLI.

GF **SUMMER SHRIMP ARUGULA SALAD**

SHRIMP, FRESH ARUGULA, SPINACH, GOAT CHEESE, CANDIED WALNUTS, STRAWBERRIES, RED ONIONS AND DRIED CRANBERRIES

### TERIYAKI SALMON SALAD

WHISKY TERIYAKI GLAZED SALMON, PINEAPPLE, GREENS, SEASONAL VEGETABLES, BERRIES & A SIDE OF VINAIGRETTE

## LARGE PLATES

### FISH -N- CHIPS

OUR MULTIPLE AWARD WINNING RECIPE. WILD CAUGHT COD FILLETS HAND DIPPED IN A LIGHT & CRUNCHY BEER BATTER, SERVED WITH OUR HAND CUT CHIPS.

### HIGHLAND CATTLE BURGER OR GRILLED CHICKEN SANDWICH

HALF POUND HIGHLAND CATTLE PATTY OR GRILLED CHICKEN BREAST, TOPPED WITH WHITE WINE PICKLED ONION, LETTUCE, TOMATO & CHEDDAR OR SWISS.  
ADD: **BACON, SAUTEED MUSHROOMS** OR **JALAPENO TEQUILA CREAM CHEESE**

GF **LEMON ROSEMARY CHICKEN**

CHICKEN BREAST, SEASONED WITH LEMON & ROSEMARY, SERVED WITH SAUTEED VEGGIES & BASMATI

GF **MEDITERRANEAN COD**

COD FILLET TOPPED IN A MEDITERRANEAN OLIVE, CAPER AND CHERRY TOMATO RELISH. SERVED WITH RICE AND VEG OF THE DAY

### SAVORY PIE OF THE DAY

ASK YOUR SERVER FOR TODAY'S ORIGINAL CREATION. SHEPHERD'S STYLE OPTION (SUB PASTRY FOR MASH AND CHEESE) MAKES IT GF ON ALL BUT STEAK & STOUT.

### SCOTTISH BANGERS & MASH

SCOTTISH STYLE SAUSAGE & OUR HOUSE MASH, TOPPED WITH RED WINE ONION GRAVY

GF **SEAFOOD WENBERG**

W/O BREAD

CREAMY LOBSTER SAUCE OVER SEARED SEA SCALLOPS, SHRIMP, ALASKAN COD & JUST THE RIGHT AMOUNT OF HEAT. SERVED WITH SODA BREAD & BASMATI RICE OR SHEPHERD'S STYLE

GF **SHEPHERD'S PIE**

SAVORY GROUND LAMB WITH ONIONS, CARROTS & SWEET PEAS, TOPPED WITH MASH & AGED CHEDDAR

### SIGNATURE REUBEN SANDWICH

TWELVE DAY HOUSE BRINED CORNED BEEF, SAUERKRAUT, SWISS, 1000 ISLAND DRESSING, SERVED ON GRILLED RYE BREAD

V/GF **VEGGIE TIKKA MASALA**

FRESHLY SAUTEED VEGETABLES, TIKKA MASALA CURRY, & SERVED WITH BASMATI RICE  
ADD: **GRILLED CHICKEN** OR **SHRIMP**

## SIDE PLATES

SUBSTITUTE A SIDE OF CHIPS OR MASH FOR NO EXTRA CHARGE

**BACON PEAS / SODA BREAD / MASH & GRAVY / SAUTEED VEGGIES / SIDE SALAD / VEG OF THE DAY**

### PLEASE NOTE

1) **V** = VEGETARIAN, NOT VEGAN. **GF** = GLUTEN-FREE RECIPES. HOWEVER, OUR KITCHEN MAKES MOST THINGS FROM SCRATCH, THEREFORE WE CANNOT GUARANTEE THERE AREN'T TRACE AMOUNTS OF GLUTEN IN THEM. PLEASE KEEP THIS IN MIND.

2) THERE WILL BE A LIVING WAGE SURCHARGE ADDED TO YOUR BILL. THIS IS A NOMINAL CHARGE TO HELP OUR KITCHEN STAFF WITHOUT RAISING OUR FOOD PRICES. THIS IS A VOLUNTARY CHARGE AND CAN BE REMOVED.