



From the land, sea & field

EVENING MENU

QUAYSIDE

BAR AND GRILL

Available from 5.30pm 2 courses 21.95 | 3 courses 27.95 Starter or salad + main or burger + dessert

WHILE YOU WAIT

SOURDOUGH BOULE (v) 5.5 & garlic butter	MIXED MARINATED OLIVES (ve) 5
BEEF BREAD 5 & salted butter	CHIPOLATA SAUSAGES 4.5 Honey & soy glaze

TO SHARE

STEAK & WINE 70 450g Chateaubriand, rustic chips, onion rings, grilled tomatoes, mushrooms, blue cheese & peppercorn sauces Served with a bottle of house wine
FRITO MISTO 22 Haddock goujons, crab cake, dusted calamari, king prawns, onion rings, tempura courgette, roulie & Marie Rose sauce
VEGGIE CURRY BOARD (ve) 32.5 Chana masala, aubergine Biryani, tikka cauliflower, samosas, dips & poppadom

MAINS

STEAK & GRAVY PIE 16 clotted cream mash, bordelaise sauce
MISO GLAZED DUCK LEG 16 potato & rice cake, katsu sauce, pak choi
CIDER BATTERED HADDOCK 15.5 crushed peas, tartare sauce & rustic chips Add curry sauce 2.5 Add pickled onions 2.5
GREEK STYLE LAMB SKEWER 16 feta salad, flat bread & tzatziki
SEAFOOD STEW 16 stone bass, king prawn, mussels, pickled fennel & olive gremolata
MAC & CHEESE (v) 15.5 focaccia, tomato & artichoke salad Add truffle (v) 3 Add garlic prawns 7
AUBERGINE & CHICKPEA BIRIYANI (ve) 15.5 tikka cauliflower, pomegranate & Bombay mix
CARAMELISED ONION, SUPERSTACCIA & POTATO PIE (ve) 16 summer greens & vegan gravy

SIDES

CLOTTED CREAM MASH (v) 4.5	Invisible Chips 2 Invisible Chips are 0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times. Thanks for chipping in.
RUSTIC CHIPS (ve) 2.5	
FREE RANGE FRIED EGG (v) 2	
MARINATED PRAWNS 8.5	
ONION RINGS & buffalo sauce (v) 4.5	
BROCCOLI blue cheese & almond (v) 4.5	
TEMPURA COURGETTE & pesto (v) 4.5	
ROCKET SALAD parmesan & aged balsamic 4	

LOADED FRIES 5 Truffle mayo & Anster cheddar (v) Spring onion, chili & curry sauce (v) Chimichurri & Parmigiano Reggiano Gravy & cheese curds

STARTERS

VEGGIE HAGGIS BONBONS (v) 7.95 puréed neeps, potato straws & whisky sauce	BEETROOT TARTARE (ve) 7 Arran mustard, pickled onions & crispbread
CHICKEN LIVER PARFAIT 7.95 bacon jam & brioche roll	DARK & STORMY CURED SALMON WAFFLE 7.95 crushed avocado, lime & ginger
PHILLY CHEESE STEAK SPRING ROLLS 7.95 thousand island dip	CULLEN SKINK 7 Anster cheddar toast
CHERMOULA SPICED PRAWNS 7.95 confit garlic aioli & red pepper kachumber	ROAST TOMATO & PEPPER (ve) 7 superstraccia focaccia

BURGERS

ALL 15.5

Served in a brioche bun with relish, pickles, lettuce & tomato

CHOOSE YOUR PATTY	100% BEEF BURGER	Add Rustic Chips for just 2.5
	MOVING MOUNTAINS (ve)	
	BEETROOT, RED PEPPER & QUINOA (ve)	
	BUTTERMILK FRIED CHICKEN	
STACK YOUR BURGER	BREADED FISH FILLET	
	Double Patty	4.5
	Fried Halloumi (v)	3.5
	Haggis & Onion Chutney	2.5
	Streaky Bacon	1.75
	Anster Cheddar (v) Blue Murder (v)	1.75
Avocado & Chilli (ve)	2.5	

JOSPER GRILLS

Served with roast tomato, caramelized onion terrine & café de Paris butter

PORK TOMAHAWK	17.5
SIRLOIN 225G	30
FILLET 200G	36.5
T - BONE 450G	50
CHATEAUBRIAND 450G	50
MARINATED CHICKEN BREAST	15.5
GARLIC & PARSLEY KING PRAWNS	25.5
SAUCES	all 2.5
three peppercorn (v) blue cheese (v) red wine BBQ (v) aioli (v) chimichurri (v)	

SALADS

ALL 7.95

CAESAR little gem, Caesar dressing, garlic croutons, crispy bacon & anchovies
GREEK SALAD (v) cherry tomato, red onion, olives, cucumber & feta (can be made with vegan feta)
RAINBOW SALAD (ve) carrot, beetroot, broad beans, quinoa, radish & avocado
MAKE IT A MAIN + 8 Add garlic prawns or marinated chicken

(v) vegetarian (ve) vegan

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details

