



Table Treats

Bread Board (for One/ for Two) [V] **3.45 / 5.45**
Homemade sun-dried tomato & olive bread, olive oil & balsamic, smoked butter

Marinated Mixed Olives [VG] **4.95**

Starters

Chef's Soup [VG] **6.95**
Served with homemade bread, smoked butter

Thai Crab Cakes **7.95**
Served with teriyaki mayonnaise

Haggis Wellington **7.45**
Haggis, Parma ham, crispy puff pastry, whisky sauce, watercress

Chilli Con Carne Tacos **7.95**
Guacamole, sour cream & chives, crispy onion, fresh coriander, soft shell tacos

Cheddar Cauliflower Fritters [V] **6.95**
Served with sweet chilli sauce

Sides

Homemade Chips [VG] **3.95**

Halloumi Fries [V] **4.95**

Mozzarella Sticks [V] **4.95**

Onion Rings [VG] **3.95**

Steamed Green Vegetables [VG] **3.95**



Mains

BBQ Glazed Sea Trout 21.95

Sea trout, smoked paprika & lemon crust, sun dried tomato & capers new potato, fine beans, lobster bisque sauce

Lamb Rump 24.95

Baked lamb rump, potato terrine, Parma ham wrapped asparagus, bordelaise jus, garden peas & mint puree

Cauliflower Steak [V] 17.45

Cauliflower steak, creamy mashed potato, garden green vegetables, roasted cashew butter, chimichurri

Pancetta Wrapped Chicken Supreme 20.95

Pan fried pancetta wrapped chicken supreme, smoked mashed potato, haggis bon bons, Tenderstem broccoli, creamy whiskey sauce

Fish & Chips 16.95

Crispy battered fresh haddock fillet, homemade chunky chips, garden peas, tartare sauce, lemon wedge

Bayswell Burger 16.95

Homemade beef patty, mac & cheese breaded patty, roasted garlic aioli, fresh tomato, watercress, homemade chips, onion rings, brioche bun



Desserts

Sticky Toffee Pudding [V] <i>With toffee sauce & vanilla ice-cream</i>	6.95
Citrus Crème Brûlée [V] <i>Served with shortbread</i>	6.95
Apple & Rhubarb Crumble [V] <i>Served with tablet ice-cream</i>	6.95
Double Chocolate Brownie [V] <i>With chocolate sauce & chocolate ice-cream</i>	6.95
Affogato [V] <i>Served with vanilla ice-cream</i>	4.95
Ice Cream Scoop [V]	2.45
Sorbet Scoop [VG]	2.45