



To Start

SOUP OF THE DAY (VEO / GFO / DFO / V)

Chef's homemade soup of the day served with a warm bread roll

£5.95

BLACKENED LEMON CHICKEN

Tender chicken skewers grilled with a zesty lemon rub, served over crisp winter greens with a tangy citrus mayo and a sprinkle of poppy seeds.

£8.50

AVOCADO PANZANELLA (V / VEO / GFO / DFO)

A rustic Italian-style salad of ripe avocado, juicy tomatoes, cucumber, olives, and walnuts tossed in garlic and olive oil

£7.50



PORT & CHICKEN LIVER PATE (GFO)

Rich and velvety pâté with a hint of port, paired perfectly with our sweet pear and mustard seed chutney and oatcakes

£7.95

SMOKED SALMON SOUFFLE


Light, fluffy, and packed with smoky salmon flavour — a classic starter that melts in your mouth

£9.25

HAGGIS SPRING ROLLS

Crispy filo rolls filled with spicy Scottish haggis, served with a fresh side salad and a drizzle of Glayva mayo. A proper pub favourite with a twist

£8.95





Drouthy Classics



FAJITAS (VO)

Choice of chicken, beef or vegetables marinated in our chef's own fajita spices served with warm flour tortillas, sour cream, salsa, guacamole & grated cheese

£17.95

CHICKEN GOUJONS

Crispy battered chicken goujons served with skinny fries, homemade coleslaw, mixed salad, and your choice of dipping sauce: BBQ, Sweet Chilli or Garlic Mayonnaise

£12.95

STEAK & ALE PIE

Tender, slow-braised steak in a rich ale gravy topped with golden puff pastry served with seasonal vegetables and your choice of hand-cut homemade chips or potatoes

£17.50

WAGYU BURGER

A juicy 6oz wagyu burger topped with fried onions, crispy pancetta, applewood smoked cheddar & chilli jam served with skinny fries & homemade coleslaw

£18.50

CHICKEN SCHNITZEL

Crispy breaded chicken escalope served with fresh seasonal vegetables and your choice of hand-cut homemade chips or potatoes. Finished with your favourite sauce, choose from: mushroom, peppercorn, or tomato and herb

£15.75

ATLANTIC HADDOCK (GFO/DFO)

Atlantic haddock, expertly prepared to your liking - choose between a crispy breaded coating or a golden-battered finish. Served alongside our signature homemade chips, sweet garden peas, and a tangy tartar sauce

£17.95


SIRLOIN STEAK OR RIBEYE STEAK (GFO/DFO)

Indulge in a succulent 8oz centre-cut sirloin or ribeye, sourced from the finest local farms. Grilled to perfection, cooked to your liking and served alongside our crispy, hand-cut homemade chips, sautéed button mushrooms and juicy vine tomatoes

£27.95

Add onion rings £3.00

Add a sauce: Diane, Peppercorn or Blue Cheese (GFO) £3.50





Main Course



ROAST CHICKEN RISOTTO (VO/GFO)

Creamy chicken, garlic and parmesan risotto topped with parmesan crisp and crispy chicken crackling, served with toasted garlic ciabatta

Make it vegetarian, ask your server
£15.00

HOT HONEY PULLED CHICKEN SUB

Pulled chicken tossed in honey and crushed chillies topped with homemade coleslaw & applewood smoked cheddar served with sweet potato fries

£16.75

LAMB SHANK

Slow-cooked till tender and falling off the bone, served with buttery Maris Piper mash, rich red wine jus, and seasonal vegetables

£19.00

GRILLED SEABASS (GFO)

Scottish-landed seabass with charred greens, crispy garlic gnocchi, pancetta, and a drizzle of tomato oil

£18.50

CHEESE STEAK PEPPERS

Stuffed peppers filled with tender beef, onions, and melted mozzarella cheese, served with skinny fries and our homemade coleslaw

£17.95

SQUASH, CHICKPEA & COCONUT CURRY (V/VEO/GFO/DFO)

A mild and fragrant curry with roasted squash, chickpeas, and coconut milk, served with fluffy rice and a crisp poppadum

£15.75

SIDES (GFO/DFO/VEO/VO)

£4.00 EACH

Sweet Potato Fries - Skinny Fries - Hand-Cut Chunky Chips - Macaroni Cheese - Mozzarella Sticks - Homemade Onion Rings - Ciabatta Garlic Bread - Ciabatta Garlic Bread with Mozzarella Cheese





To Finish

STICKY TOFFEE PUDDING (V/GFO)

Our homemade Sticky Toffee Pudding served warm with a luscious, salted caramel sauce and your choice of cream or Mackie's Scottish Tablet ice cream

£7.95

CHEESECAKE OF THE DAY (V)

Chef's special Cheesecake of The Day, served with your choice of cream or a scoop of Mackie's Madagascan Vanilla ice cream

£6.95

APPLE & BLUEBERRY CHOCOLATE CRUMBLE (V/GFO)

A homely mix of baked apple and blueberry with a chocolate crumb topping, served warm with silky cinnamon custard.

£8.95

HOMEMADE BROOKIE (V)

A cookie and brownie combined to make the ultimate dessert served warm with toffee sauce, fudge pieces & Mackie's chocolate ice cream

£7.95

CARAMELISED BISCUIT CAKE (V/VEO/DFO)

Vanilla and caramelised biscuit flavoured sponge layered with caramelised biscuit icing served with Mackie's scottish tablet ice cream

£8.50

ICE CREAM AND SORBET (V/VEO/GFO/DFO)

*Choice of three scoops
Mackie's of Scotland Ice Cream: Madagascan Vanilla, Chocolate, Scottish Tablet,
Cookies n Cream or Raspberry Ripple
Sorbet: Lemon, Raspberry or Mango*

£5.50

Hot Drinks

Americano £3.50
Single Espresso £2.75
Double Espresso £3.40
Flat White £3.75
Cappuccino £3.85
Café Latte £3.85
Mocha £3.90
Baileys Latte £5.50
Irish Coffee £5.60
Hot Chocolate £3.80

*Deluxe Hot Chocolate (topped with whipped cream & marshmallows) £4.30
Tea (ask your server for flavour options) £3.25*

*Add a syrup £1.25
vanilla - caramel - hazelnut - mint - gingerbread - pumpkin spice*

