



served from 12pm-9pm

Lounge Menu

served from 12pm-5pm

Cold Sandwiches

Served with piper's crisps and asian slaw
Choice of white, whole grain or gluten free bread

Ham & Mustard £6

Cheddar Cheese & Pickle (V) £6

Chicken & Bacon £7

Brie & Cranberry (V) £7

Wraps

served with fries and Asian slaw

Southern Fried Chicken (NDCI) £10.50
with hot sauce & pickles

Beetroot Falafel (V, VG, NDCI) £10.50
with hummus, pickles & salad

Hot Sandwiches

served on lovingly artisan bread with fries and Asian slaw

Open Club Sandwich £8.50
chicken, bacon, egg, lettuce, tomato & mayo

Croque Monsieur £10.50
Cornish rarebit, ham & cheese

Smashed Avocado (V, VG) £6.50
avocado, tomato, mushroom & poached hen's egg

Roast Turkey £8
with cranberry & stuffing

Sharing Platters for Two

Charcuterie Board £17.50
serrano ham, smoked chicken breast,
smoked duck, Spanish olives, local cheese,
focaccia & apple and raisin chutney

Mezze Board (V) £14
grilled marinated vegetables, baba ghanoush,
red pepper hummus, Spanish olives,
feta and warm focaccia & cheese straws

Afternoon Tea £24pp
selection of cakes, selection of sandwiches,
cheese & onion quiche, warm buttermilk plain & fruit
scones with a selection of herbal teas

Cream Tea £8.50pp
choice of buttermilk plain & fruit scone, clotted cream
and jam with a selection of herbal teas

Please note for Afternoon Tea and Cream Tea pre order 24 hours prior is advisable,
if ordered on the day please expect a 45-minute waiting period, served between 1.30pm - 4pm
Please note the price listed is per person

Non Dairy Containing Ingredients & Non Gluten Containing Ingredients
options available upon request

Indulge as You Wait

Artisan Breads & Oils (V) £5

Haggis Bon Bons £3.50
with a BBQ dip

Halloumi Fries (V) £4.50
with a sweet chilli dip

Pigs In Blankets £4
glazed with honey & mustard

Beetroot Falafel (V, VG) £4.50
with red pepper humus

Marinated Spanish Olives (V, VG) £3

To Begin

Venison Scotch Egg (NDCI) £11
duck egg encased with venison & pork
sausage meat with cranberries served
with pickles & celeriac remoulade

**Twice Baked Saint Andrews Cheddar
Cheese Soufflé (V) £9**
served with spinach & leak cream sauce

Winter Warmer Soup of the Day (V) £7.50
served with warm crusty bread

Spicy Chicken Wings £7.50 (NGCI, NDCI)
crispy marinated chicken wings
with tomato & coriander salsa

Classic Prawn Cocktail £8
served with Marie rose sauce, baby gem,
cucumber and rye bread

Healthy Options

Caesar Salad £8
cos lettuce, anchovies, sour dough croutons,
soft boiled hens' egg & Caesar dressing
Add chicken £ 2.50 Add salmon £ 8.50

Tabbouleh Salad (V) £7
bulgur wheat, red onion, cucumber,
heritage tomato & rita dressing
Add tofu £ 2.80

**Avocado & Beetroot Salad
(V, VG, NGCI, NDCI) £9**
baby beetroot, roast & pickled
with baby vegetables,

The Main Event

Trio of Sausages £15.50
wild boar pork and chorizo, black pudding
and smoked bacon sausages,
with celeriac remoulade with creamy mash
potatoes, caramelised red onion
and thyme gravy

Pumpkin Tortellini (V) £19.50
sage & butter emulsion

**Baked Herb Fed Chicken
& Chorizo Risotto £15.50**
with basil, crème fraîche & parmesan

Gretna Green Beef Burger £16
steak mince, streaky bacon, cheddar,
baby gem, tomato, pickles, relish & fries

Steak Pie £17.50
short crust pastry, local braised beef,
served with triple cooked chips, glazed
winter vegetables & gravy

King Prawn Linguine £19
seared king prawns, chard, sweet Ramiro
peppers & creamy garlic white wine sauce

Crispy Fried Buttermilk Chicken Burger £15
marinated buttermilk chicken fillets
with curry spices, baby gem lettuce, tomato,
pickles, chipotle mayonnaise & fries

Fish & Chips (NGCI) £16
west coast battered haddock fillet,
homemade mushy peas, tartare sauce
& triple cooked chunky chips

Authentic Chicken Tikka Masala £16
with pilau rice, naan bread,
poppadum and chutney

To Follow

Selection of Three Local Cheese £10.50
Scottish Minger, Saint Andrews Cheddar
& Fat Cow served with apple and raisin
chutney, malt bread & grapes

**Sticky Toffee & Date Pudding
(NGCI, NDCI) £8.50**
with pumpkin spiced salted caramel
sauce and vanilla ice cream

Chocolate Fondant £8.50
with clotted cream ice cream

**Selection of Ice Cream
& Sorbets (NGCI) £5**
3 scoops per portion

Scottish Oats Apple Crumble £8
with warm bay leaf custard

Lemon Meringue Tart £6.50
with lemon sorbet

From the Grill

All our steaks are Scottish reared
and dry aged in a Himalayan salt chamber
for 28 days for extra flavour and tenderness

served with cherry vine tomato
Portobello mushroom and triple cooked chips

Flat Iron 10oz (NGCI, NDCI) £25

Fillet Steak 8oz (NGCI, NDCI) £33

Ribeye Steak 8oz (NGCI, NDCI) £27

Add a Sauce for £3

Gretna Green Whisky Peppercorn
Blue Cheese
Garlic Butter

Sides

Add something extra for £4.50 each

Battered Onion Rings
Green Salad

Seasonal Vegetables
Buttered New Potatoes

Braised Red Cabbage
Mac 'n' Cheese

Creamy Mash Potato
Cauliflower Cheese

Garlic Bread with Cheese
Triple Cooked Chips

with sea salt or rosemary & cajun spices
NGCI available on request

ALLERGENS & INTOLERANCES

V - Vegetarian **Upon Request**
VG - Vegan **Upon Request**

NGCI - Non Gluten Containing Ingredients **Upon Request**
NDCI - Non Dairy Containing Ingredients **Upon Request**

Our kitchens handle numerous ingredients and allergens and whilst
we have strict controls in place to reduce the risk of contamination,
unfortunately, it is not possible for us to guarantee that our dishes
will be 100% allergen free.