

## Small

Goat's cheese, caramelised apple & red onion chutney stack, rocket and balsamic £6.50 v/gf

Avocado, beetroot and citrus salad, pistacchios, vinaigrette £6.50 vg/gf/n

Seafood cocktail, with prawns, mussels, squid rings, home-made sauce, pickled cucumber and crusty bread £8

Spicy merguez meatballs, rich tomato sauce, roast peppers, crumbled feta and crusty bread £8, for two to share £15

## Mains

Sweet potato and chickpea vegan curry, coconut rice, mini naan bread £13 vg

Crombie's sausages and mash, with caramelised onion gravy £14

Scotch salmon fillet with noodles, crispy vegetables and beansprouts £16 gf

Steak-mince burger, Orkney cheddar, caramelised onions, brioche bun, fries and sweet pickled veg £13

Portobello mushroom burger, brioche bun, Orkney cheddar, caramelised onions, roast peppers, fries and sweet pickled veg £12 v

Breaded chicken escalope, tomato & chilli relish, mashed potato, rocket and parmesan £14

## Bar Snacks/ Sides

Bread and marinated olives £4.25 vg

Bread and hummus £4.25 vg

Skinny fries and garlic aioli £4.25 v/gf

Rocket and parmesan with house dressing £3.50 gf

Mashed potato £3 v/gf

Sweet pickled veg £3 vg/gf

## Desserts

Dark chocolate and coffee ganache, with berry compote and pistacchios £7 v/n

Poached pears, vegan chocolate ice cream £7 vg/gf

Vanilla ice cream, with orange puree £5 v/gf

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Why not have a look at the After Dinner section in our drinks list?

v = vegetarian, vg = vegan, gf = gluten free, n = contains nuts

10% mandatory service cover on tables of 5 or more.

Please inform your server of any dietary requirements when ordering.

All dishes are made in a kitchen environment that works with gluten and nuts.

FOR SAFETY WE ARE WORKING WITH REDUCED KITCHEN STAFF NUMBERS, SO THERE MAY BE A DELAY DURING BUSY PERIODS.