



From the land, sea & field

EVENING MENU

QUAYSIDE

BAR AND GRILL

Available from 5.30pm 2 courses 23 | 3 courses 29 Starter or salad + main or burger + dessert

WHILE YOU WAIT

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

TO SHARE

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

MAINS

ALL 16

VENISON PIE clotted cream mash, braised red cabbage	
BRISKET POT ROAST Creamed savoy cabbage, parsnip & herb roast potatoes	
CIDER BATTERED HADDOCK crushed peas, tartare sauce & rustic chips Add curry sauce	2.5
Add pickled onions	2.5
SEAFOOD STEW stone bass, king prawn, mussels, pickled fennel & olive gremolata	
MAC & CHEESE (v) focaccia, tomato & artichoke salad Add truffle (v)	3
Add garlic prawns	7
AUBERGINE & CHICKPEA BIRIYANI (ve) tikka cauliflower, pomegranate & Bombay mix	
SWEET POTATO & RED ONION MARMLADE SEEDED TART Tender stem broccoli, roasted carrot & parsley salsa	

SIDES

CLOTTED CREAM MASH (v)	4.5
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

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.

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

ALL 8

VEGGIE HAGGIS BONBONS (v) puréed neeps, potato straws & whisky sauce	BEETROOT TARTARE (ve) Arran mustard, pickled onions & crispbread
CHICKEN LIVER PARFAIT bacon jam & brioche roll	SMOKED TROUT crushed avocado, lemon, gribiche dressing
PULLED BEEF SAUSAGE ROLL potato salad & peppercorn mayonnaise	CULLEN SKINK Anster cheddar toast
CLASSIC PRAWN COCKTAIL tempura prawn, mini brown loaf	ROAST TOMATO & PEPPER SOUP (ve) superstraccia focaccia

BURGERS

ALL 16

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

CHOOSE YOUR PATTY	100% BEEF BURGER	
	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	

Add Rustic Chips for just 2.5

JOSPER GRILLS

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

PORK TOMAHAWK	17.5
SIRLOIN 225G	32
FILLET 200G	38
T - BONE 450G	55
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