



Snacks & Nibbles

Beer Battered Pickles with Tartar Sauce £4.00

Beer Battered Onion rings with Smoky BBQ Sauce £4.00

Spiced Calamari with Black Garlic Mayo £6.00

To Start

Traditional Cullen Skink & Homemade Bread £6.50

Chicken Liver Parfait with Spiced Pear Chutney & Oatcakes £6.95

*Scotch Mussels in a White Wine & Cream Sauce
£7.00*

Soup Of The Day with Bread (V) £5.00

Seafood Starter for 2

*Fish Goujons, Spiced Calamari Garlic King Prawns, Scotch Smoked Salmon & Mussels,
Bread & Tartar Sauce £14.95*

Main Event

*Scotch Braised Shin of Beef with Horseradish mash,
Braised cabbage, onion jus & crispy kale £15.00*

Smoked Cheese & Leek Risotto (V) £13.00

*Cock & Bull Burger Served in a Toasted Bun with Salad, Hand cut chips,
Coleslaw & Onion jam £14.00*

*Breaded Chicken Burger Served in a Toasted Bun with Salad, Hand-cut Chips,
Coleslaw & Black Garlic Mayo £14.00*

*Spicy Bean & Mozzarella Burger Served with a Toasted Bun, with Onion Jam,
salad & Hand-Cut Chips £13 (V)*

Sides £3.50

*Hand Cut Chips
Skinny Fries
Side Salad
Onion Rings
Seasonal Vegetables
Buttered corn
Mash*

*Bread & Oils
£4.00*

From the Sea

*Peterhead Fish Pie Topped with Cheesy Mash & served with Seasonal Vegetables
£14.00*

*Peterhead Landed Haddock & Hand Cut Chips
Full £14.95 or Half £8.95*

*Seafood board for 2
Fish Goujons, Spiced Calamari Garlic King Prawns, Scotch Smoked Salmon & Mussels,
Homemade Bread & Tartar Sauce
£26.95*

*Scotch Mussels in a White Wine & Cream Sauce with fries
£14.00*

From Our Grill

8oz Scotch Ribeye £26

10oz Scotch Ribeye £32

8oz Scotch Fillet £29

10oz Scotch Fillet £36

Grilled Chicken Breast £12

All Served with Grilled Tomato, Mushrooms, Onion Rings & Hand Cut Chips

All our Steaks are certified Scotch Beef

Add Garlic King Prawns (4) £4

*Steak Sauce Peppercorn sauce,
Blue Cheese, Garlic butter
£3.50*

Desserts

Raspberry Frangipane £6.95

Chocolate & Coconut Tart £6.95

Ice Cream £5.50

Trio Of Ice Cream £5

Scotch Cheese Board £9
With chutney & oatcakes

Affogato £4.5

A scoop of vanilla bean ice cream topped with a shot of espresso