

— SMALL PLATES / STARTERS —

SOUP OF THE DAY V crusty sourdough bread	£4.5
HAGGIS WEDGES apple puree, mustard cream, parsnip crisps	£6.5
JERK CHICKEN SKEWERS pineapple chutney, lime riata	£5
CHILLI CHICKPEA FRITTERS V coriander yoghurt, pomegranate	£5
HOMEMADE NACHOS V mozzarella, avocado salsa, chive sour cream, pico de gallo, jalapeños	£5

— MAINS —

THREE CHEESE MACARONI V herb & cheese crumb, garlic naan	£8
COCONUT & GALANGAL CURRY V fragrant sticky rice, garlic naan	£8
STEAK FRITES roast tomato, rocket, skinny fries	£15
MEXICAN SUCCOTASH SALAD VG mixed leaves, charred corn, roast peppers, sriracha, lime dressing	£7.50
JERK CHICKEN & PINTO BEAN SALSA lemongrass rice	£9
HOMEMADE FISH GOUJONS hand cut chips, lemon aioli, charred lime	£9

— SIDES ALL £3 —

SKINNY FRIES / CHUNKY CHIPS / PARMESAN FRIES
ONION RINGS / GARLIC BREAD / HOUSE SALAD
SEASONAL GREENS / MAC & CHEESE

— BURGERS —

ALL SERVED ON TOASTED BRIOCHE STYLE BUN
WITH LETTUCE, TOMATO & ONION

HB STEAK BURGER homemade burger sauce, pickle	£9
BBQ SPICED CHICKEN BURGER shredded cabbage, bbq sauce, aioli	£9
CHILLI CHICKPEA BURGER VG roasted peppers, pineapple chutney	£9

add any of these toppings £1
cheese / onion rings / vegan cheese / haggis

— DESSERTS —

FRENCH MARTINI CHEESECAKE V chambord raspberries, pineapple gel	£4.5
DOUBLE CHOC BROWNIE V dark cherry sorbet	£5.5
STICKY TOFFEE PUDDING V butterscotch sauce, caramel ice cream	£5.5
CHOCOLATE & ORANGE TART VG orange sorbet, chocolate crumb	£5.5

(V) = vegetarian (VG) = vegan

We can cater for a number of dietary requirements, and we ask that you please let your server know if you have any allergies. We can also offer a selection of our dishes low in gluten, ask us for more information.

ref: 06/19