

ASH

12.00pm
until
3.00pm

SANDWICHES · TOASTIES & GRILLED PANINIS

freshly made and served on soft white, wholemeal or italian panini bread with mayo spread, chips, coleslaw & green leaf salad

CHEESE & EITHER:

TOMATO v PICKLE v ONION v HAM
sandwich £7.50 toasted sandwich £7.95 panini £8.95

CHICKEN FILLET BLT

sandwich £8.95 toasted sandwich £8.95 panini £9.95

CORONATION CHICKEN

sandwich £8.95 toasted sandwich £8.95 panini £9.95

ANY STARTER OR PUDDING £4*

*YOU MAY ORDER ANY STARTER OR PUDDING FROM THE FROM THE LIST AT £4

NOTE THAT SUPPLEMENTS APPLY TO SOME DISHES

SIDE ORDERS £3

CRUSHED FRIES MIXED GREEN SALAD CHUNKY CHIPS
GARLIC BREAD SAUTÉED GARDEN VEG ONION RINGS

HOMEMADE · BURGERS ·

on toasted brioche bun with chips, onion rings, coleslaw, green salad

CLASSIC CHEESEBURGER £12.50

with mayo, lettuce, rocket, tomato, red onion & relish on the side

GRILLED CHICKEN & BACON BURGER £12.75

with mayo, lettuce, rocket, tomato, red onion & relish on the side

BLUE CHEESE & BACON BURGER £12.95

with mayo, lettuce, rocket, tomato, red onion & relish on the side

VEGETABLE BURGER v £11.95

with mayo, lettuce, rocket, tomato, red onion & relish on the side

▼ FIXED PRICE LUNCH MENU ▼

ONE COURSE £9

these prices apply when ordering your main course from the GREEN section below - note supplements apply to some dishes

FLAKED SALMON SALAD

flaked salmon, rocket, potatoes in a olive tapenade dressing

HAGGIS, NEEPS & TATTIES

a traditional combination with a whisky onion sauce

CLASSIC PASTA CARBONARA

penne in bacon & mushroom white wine cream sauce with garlic bread

THAI GREEN CURRY GF

chicken or vegetable, served with a timbale of rice

ONE COURSE £11

these prices apply when ordering your main course from the BLUE section below - note supplements apply to some dishes

NORTH SEA HADDOCK & CHIPS

in guinness batter; with chunky chips, peas & charred lemon

BEEF STEAK PIE

cooked in a rich gravy topped with puff pastry lid, served with chips & peas

GLENMORANGIE CHICKEN GF

served with malt whisky & onion sauce with a timbale of rice

CHICKEN & MUSHROOM PIE

in creamy white wine sauce, topped with puff pastry lid, served with chips & peas

ONE COURSE £14

these prices apply when ordering your main course from the PURPLE section below - note supplements apply to some dishes

BEEF STROGANOFF

mushrooms, peppers, onions in mustard cream sauce in tossed pasta

CHICKEN BALMORAL

chicken breast stuffed with haggis, in a creamy whisky onion sauce, served with herb butter mash & vegetables

CHARRED RIBEYE STEAK

served with onion rings, mushrooms, roast cherry tomatoes & chips

SALMON FILLET GF

on a bed of creamy asparagus mash with chive butter sauce

ADD STARTER FOR £2 with Fixed Price Menu

CHEF'S SOUP OF THE DAY v

served with crusty bread & butter

SWEET CHILLI CHICKEN PAKORA 60p supplement

served with salad and sweet chilli sauce

CRISPY POTATO SKINS

served with tomato salsa & garlic mayonnaise

HAGGIS, NEEPS & TATTIES

traditional combination with a whisky onion sauce

CLASSIC PRAWN COCKTAIL 90p supplement

on a bed of salad served with toasted garlic bread

MIXED GREEN SALAD v

trio of leaves with in a vinaigrette dressing

BOMBAY BREAD PAKORA VE

served with salad and sweet chilli sauce

CRISPY PANKO CUTLET VE

served with sweet garlic relish & soy sauce

TEMPURA OF TIGER PRAWN 90p Supplement

4 costal prawns accompanied by a thai soy & ginger relish

ADD PUDDING FOR £3 with Fixed Price Menu

FAMOUS STICKY TOFFEE PUDDING v 75p Supplement
with lashings of hot treacle sauce & vanilla ice cream

CRÉME BRULÉE v

served chilled with a caramelised top and our own shortbread

HOT BANANA FRITTER SURPRISE v

with vanilla ice cream, coconut flakes & butterscotch sauce

BABA AU RHUM CAKE v

infused in a dark rum syrup served warm with vanilla ice cream

ICE CREAM EXPLOSION v

trio of ice cream with bananas, raspberry & chocolate sauces

FRESH FRUIT WITH HOME-WHIPPED CREAM vO

finished with a raspberry coulis

ALLERGENS

Dishes are prepared in our kitchens where all types of ingredients are used. Whilst care is taken, the use of shared equipment means we can't guarantee that your food and drink will be entirely free from allergen contact.

Please notify your server about all food allergies.