

MENU

We pride ourselves in using the best local produce and ensure our fish is responsibly caught from sustainable sources

APPETISERS

To Share While You Wait

Olives, Tomatoes, Feta Cheese sunblushed tomatoes, marinated olives & feta cheese	3.45
Selection of Homemade Breads olive oil & balsamic vinegar	3.95

STARTERS

Toots's Favourite Soup homemade bread	5.95
Portsoy Smoked Haddock Chowder crispy poached hens' egg	7.45
Miso Glazed Shetland Scallops shitaki mushroom, roast cauliflower	10.25
Baked Clava Brie Melting Pot studded with ginger & rosemary, caraway seed oatcakes	8.25
Smoked Salmon Portsoy smoked salmon, avocado, bruschetta, crisp capers & cress	7.95
Crispy Chicken Wings soy & maple glaze, toasted sesame salad	6.95
Pint of Mussels smoked pancetta, leek, wholegrain mustard cream sauce	7.25

MAINS

Scotch Beef & Rothes Ale Pot Pie rich butter pastry, mash, roasted roots, ale gravy	14.50
Braised Feather Blade of Beef horseradish and pancetta potato, caramelised onion gravy	13.95
Loin of Venison tarragon and juniper crust, red wine fondant potato, salt baked carrot, jus	19.95
Roast Lamb Gigot Chop braised beans, tabbouleh & smoked cauliflower	17.95
Smashed Avocado & Pinenut Salad crumbed feta cheese, pomegranate add chargrilled chicken breast	9.25 3.50
Sweet Potato & Chickpea Dahl safati bread and spiced rice add chicken	12.95 3.50

SIDES

All dishes 4.00 each

Hand Cut Chips or Skinny Fries
Salt & Pepper Style Fries
Herb Tossed New Potatoes
Beer Battered Onion Rings
Baked Garlic Bread
Smoked Dunlop Mac 'n' Cheese
Roasted Root Vegetables
Cauliflower Gratin
Herb Tossed Green Beans
Dressed Seasonal Salad



MIX 'N' MATCH

6 for 24.95, 3 for 12.75 or 4.95 each

Beer Battered Fresh Haddock Goujons
Roast Venison Meatballs
Chipolatas & Black Pudding
Glenrothes Whisky Rarebit
Scotch Quail Egg
Tabbouleh Salad

FISH

Whole Lemon Sole on the bone, lemon & caper butter	19.50
Crisp Beer Battered Haddock hand cut chips, mushy peas, tartare sauce	14.95
Saffron Potato Crusted Cod Loin mussel, fennel and bean both, samphire	16.25
Crab Pakoras lemon Bombay potatoes, sautéed samphire, tomato, coriander chutney	15.25
Grilled Scottish Langoustine 3/6 garlic butter, dressed salad, sourdough bread	14.95/25.95

STEAKS

Scottish 21 day aged prime British beef steak. Our steaks are served with hand cut chips, confit cherry tomatoes, flat mushroom, beer battered onion rings, choice of peppercorn, Béarnaise sauce or garlic butter

Flat Iron Steak 8oz	18.95
Sirloin Steak 8oz	26.95

TO SHARE

16oz Roast Fillet vine tomatoes, Hollandaise sauce, skinny fries	65.00
Maple Glazed Double Bone Pork Chop baked apple & black pudding, skinny fries, cider jus	24.95

BURGERS

chargrilled, served on a brioche bun, beef tomato, baby gem lettuce, gherkin, onion rings & hand cut chips

Hand Pressed British Beef 6oz mature cheddar cheese, maple glazed bacon, mustard mayonnaise	14.95
Sweet Potato & Chickpea Burger sweet potato, chickpea & polenta, chilli & lime mayonnaise	12.95
Butterflied Chicken Breast Burger Add flavour rub; lemon & thyme, cajun, piri piri or honey & mustard	14.25