

Deliciously Good Dinner

MONDAY to THURSDAY 4.30-10pm

FRIDAY & SATURDAY 4.30-6pm

2 Courses £12

STARTERS

Prawn Cocktail With gem lettuce & thick-cut bread

Honey-Grilled Goats Cheese & Beetroot Salad With candied walnuts & beetroot dressing

Chef's Seasonal Soup
With warm crusty bread

Fine Chicken Liver Pâté With red onion chutney & toasted sourdough

Haggis Gateau With bashed neeps, creamy mash & peppercorn sauce

Sticky Chicken Poppers With chilli glaze & garlic dip

MAINS

Chipotle Chicken With avocado & spicy corn salsa, chipotle lime mayo & fries

Fish Goujons With Innis & Gunn beer-batter, garden & mushy peas, tartare sauce, fries & lemon

Beef Bourguignon Slow cooked Scotch beef with mushrooms, baby onions, bacon, creamy mash & rich red wine reduction

Wood-fired Steak et Frites 6oz sirloin steak with fries & pepper sauce
(£3 Supplement)

Moules et Frites
With garlic & cream or chilli & coriander
Add garlic & herb bread £1.50

Macaroni Cheese Mull cheddar crumb & garlic ciabatta
Add bacon £1.25
Add chicken £2.00

Buddha Bowl With beetroot, broccoli, avocado, hummus, pomegranate, spiced nuts & chilli dressing

DESSERTS

Add a dessert £4.95

Sticky Toffee Pudding With vanilla ice cream & drizzled with butterscotch sauce

Marshmallow Brownie With chocolate drizzle & vanilla ice cream

Luxury Ice Cream Vanilla & chocolate ice cream with duo of sauces & Chantilly cream

Mini Mess With mini meringues, berry compote, sweetened cream & vanilla ice cream

Bramble, Apple & Cinnamon Crumble With vanilla ice cream & toasted nuts

Assiette of Brie With mini oaties & caramelised red onion chutney

Sharers

**Sourdough Loaf,
Maldon Salt Butter £4.00**

Nocellara Olives £4.00

Spiced Nuts £4.00

Crisp Fried Baby Bell
With Smoked Chilli Jam **£4.00**

Avocado & Chickpea Hummus
With Grilled Flatbread **£4.00**

Sticky Chicken Poppers
With chilli glaze & garlic dip **£4.00**

The Veggie Board
Roast red pepper hummus, flatbread crisps, warm crumbed Brie wedges, chargrilled vegetables, tempura, cauliflower & shallot pakora **£13.95**

House Plate
Chicken tempura, warm crumbled Brie wedges, king prawn pil pil, haggis bon bons, fine liver pâté **£14.95**

Seafood Plate
Oak smoked salmon, beer battered fish goujons, garlic & cream mussels, king prawn tempura, prawn Marie rose salad **£14.95**

Bowls

Buddha Bowl With beetroot, broccoli, avocado hummus, pomegranate, spiced nuts & chilli dressing **£9.95**
Add chicken **£2.00**

Teriyaki Salmon Bowl With a spicy marinade, steamed rice, edamame, avocado & pickled ginger **£12.95**

Crispy Hoi Sin Duck With spicy cashews, sesame, radish, watercress & soy lime dressing **£11.95**

Starters

Prawn Cocktail With gem lettuce, avocado, pickled cucumber, smoky paprika sauce & thick-cut bread **£7.95**

Vegetable Ramen With soya beans, Asian mushroom, miso broth & fiery chilli oil **£5.25**

Melty Cheese Fondue Mature cheddar & Gruyère with caramelised onion & sourdough **£7.95**

Cured Spicy Salmon With wonton crisps, spring onions, lime & sour cream **£8.95**

Coach House Stack Stornoway black pudding, poached egg, potato scone, Parma ham & cheddar glaze **£6.95**

King Scallop & Smoked Haddock Gratin With shellfish cream, lemon gremolata & garlic crouton **£8.95**

Fine Chicken Liver Pâté With red onion chutney & grilled sourdough **£6.50**

Chef's Seasonal Soup With warm crusty bread **£4.95**

King Prawn Pil Pil With sizzling chilli & coriander, garlic & herb bread **£7.95**

Steamed Scottish Mussels Garlic & cream / Chilli & coriander **£7.50/13.50**

Crisp Tempura Sesame dressing & wasabi mayo
**Vegetable £6.50/11.50 • Chicken £6.95/12.95 •
King Prawn £7.50/13.50 • Mixed £7.25/13.25**

Mains

Butter Chicken & Cashew Curry With steamed basmati rice & mango chutney **£13.50**

Craft Beer-Battered Fish & Chips With garden & mushy peas, tartare sauce & lemon **£12.75**

Macaroni Cheese Mull cheddar crumb & garlic ciabatta **£9.95**

Vegan Cottage Pie Lentil & bean stew with chestnut mushrooms, tomato & leek, topped with caramelised onion & sweet potato **£12.95**

Beef & IPA Pie Beer-braised beef with flaky pastry, winter veg & your choice of buttery mash or fries **£13.95**

Citrus Fillet of Sea Bass & King Prawn With crunchy baby potatoes, lemon scented greens & tomato & basil salsa **£19.95**

Chicken Balmoral Haggis stuffed breast of chicken with creamy mash, wilted greens & peppercorn sauce **£13.95**

10oz Ham & Eggs Roberson's bacon steak with 2 fried eggs & fries **£10.95**

Korean Roasted Fillet of Cod With soy, garlic & ginger marinade, Asian greens & steamed rice **£17.95**

The Fire Pit

From our authentic wood-fired chargrill oven, our meats are full of flavour, succulent and mouth-wateringly tasty

PRIME STEAKS

All our steaks are dry-aged and perfectly matured by our trusted butcher – Campbell's of Linlithgow. Served with whole roasted tomato, garlic mushroom and your choice of side & sauce

21 Day Dry-Aged Ribeye 8oz £21.95

21 Day Dry-Aged Club Steak £26.95

21 Day Dry-Aged Fillet 7oz £29.95

Chateaubriand for Two £65.00

CHOOSE A SIDE:

Fries / House Salad / Spiced Sweet Potato Fries or Rosemary & Sea Salt Wedges / Creamy Mash Potatoes / Tenderstem Broccoli

ADD A SAUCE

Béarnaise / Pepper & Brandy / Garlic Butter / Red Wine Jus

SUPER SIDES

Garlic King Prawn £4.95 / Haggis £2.95 / Mini Mac & Cheese £3.95

Rotisserie Garlic & Thyme Half Chicken

With pomme puree, winter garlic greens & thyme-scented jus **£14.95**

Marinated Rump of Lamb With pomme puree, chestnut mushroom & rosemary & garlic jus **£21.95**

Monkfish & King Prawn Skewer With avocado & spicy corn salsa, house salad & garlic flatbread **£21.95**

Chipotle Grilled Breast of Chicken With avocado & spicy corn salsa, house salad & fries **£14.95**

Prime Steak Burger Bakehouse milk bun with crunchy slaw, House sauce & fries **£12.95**

Churrasco Pulled Chicken Burger Chipotle chicken with spiced mayo, crunchy slaw & Cajun fries **£11.95**

Dirty Vegan Burger With Beetroot dressing & sweet potato wedges **£12.95**

Sides

Mini Mac & Cheese £2.95

Fries £2.95

**Cajun Fries /
Chilli & Parmesan Fries £3.25**

Truffle & Parmesan Fries £3.55

**Innis & Gunn Beer-Battered
Onion Rings £2.95**

House Salad £3.45

Tenderstem Broccoli £3.45

Asian Garlic Vegetables £3.45

**Curried Tofu, Crunchy Chickpea
Salad £3.45**

**Rosemary & Sea Salt
Wedges £2.95**

Spiced Sweet Potato Fries £2.95

Desserts

Caramel Cheesecake With praline crumb, vanilla ice cream & drizzled with caramel sauce **£6.95**

Luxury Belgian Chocolate Fudge Cake
Warm with vanilla ice cream **£6.95**

Affogato Vanilla ice cream with a shot of espresso **£5.25**
Add a liqueur of your choice **£2.50**

Blackberry Panna Cotta With winter berries, crushed meringue & shortbread pieces **£6.45**

Orange & Lemon Tart With raspberry coulis & Chantilly cream **£6.95**

Vanilla Joe's Luxury Ice Cream
Choose from vanilla, strawberry, chocolate or tablet. Your choice of sauce: strawberry, butterscotch or chocolate **£5.50**

Bramble, Apple & Cinnamon Crumble
With vanilla ice cream & toasted nuts **£6.95**

Sticky Toffee Pudding With vanilla ice cream & drizzled with butterscotch sauce **£5.95**

Mini Mess With mini meringues, berry compote, sweetened cream & vanilla ice cream **£4.95**

Buzzworks Tablet Sundae Tablet & vanilla ice cream with butterscotch sauce, fresh cream, strawberry coulis & shortbread pieces **£7.25**

The Coach House Cheese Selection Wedges of Somerset brie, Isle of Mull cheddar & Arran blue with mini oaties, chutney & grapes **£7.45**

Food Allergens & Intolerances:

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering. We also offer a range of vegetarian, vegan and gluten free dishes. Please ask your server to see the full menu