

STARTERS

Harissa Houmous

Crumbled feta, coriander, pomegranate, cumin flatbread 7.45 v

Truffle & Honey Goats Cheese

Heritage tomatoes, herb croutes, basil dressing 9.45 v

Chicken Liver Parfait

Plum & apple chutney, toasted brioche,
crisp leaf, house dressing 8.95

Crispy Duck & Orange

Pak choi, spring onion, radish, cashew,
hoi sin dressing 9.95

Soup of the Day

Artisan sourdough, sea salt butter 6.95 v

Smoked Salmon

Apple & fennel salad, crème fraiche,
capers, sourdough croute 11.95

Slow Cooked Shin Of Beef Scrumpet

Burnt red onion mayo, rocket salad 9.95

Bloody Mary Prawn Cocktail

Plump king prawns, Atlantic prawns,
Blood Mary mayo, pickled cucumber,
cherry tomato, sourdough wafer 10.95

Haggis Bon Bons

Neeps & tatties, whisky cream sauce 8.95

Pan Seared Scallops

Bacon bites, pea puree, wilted spinach, citrus & herb salsa 14.95

Crispy Tempura

Sweet chilli sauce & wasabi mayo

Vegetable 8.45 / 16.45 v

Chicken 9.45 / 17.45

King Prawn 10.45 / 18.45

SHARERS

From The Sea

Bloody Mary prawn cocktail, smoked salmon, tempura king prawns,
tartare sauce, sweet chilli sauce & wasabi mayo 24.95

The Coach House Grand Platter

Crispy tempura chicken, chicken liver parfait, harissa houmous,
sweet chilli sauce & wasabi mayo, flatbreads,
artisan breads, oils 24.95



MAINS

Pan Seared Seabass

Crispy gnocchi, tenderstem, spinach & leek, basil pesto cream 22.95

Asparagus & Ricotta Tortellini

Crème fraiche, pea fricasse, Parmesan & pangrattato crumb 19.95

Moroccan Spice Rump of Lamb

Almond & apricot tabbouleh, spring cabbage, tzatziki, harissa jus 25.95

Lemon & Thyme Chicken

Spring greens, pancetta, hasselback potatoes, white wine & tarragon sauce 20.95

Salt Baked Hake

Gunpowder potatoes, asparagus, bouillabaisse sauce, lemon & capers 24.95

Rare Breed Sausage

Clotted cream mash, pork scratching, onion jus 19.95

SALADS

Aged Feta & Tabbouleh Salad

Almond, apricot, olives, mint, coriander, peppers, cucumber, tomatoes 13.95

Classic Caesar Salad

Anchovy, Caesar dressing, bacon shards, crispy croutes, Parmesan 12.45

Add Breast of Chicken 4.45

Add Prawns 5.95

Add Smoked Salmon 6.95

CLASSICS

Steak & Ale Pie

Slow cooked beef, puff pastry, clotted cream mash, honey glazed carrots, jus 19.95

Confit Heritage Tomato Gnocchi

Crispy gnocchi, garlic, shallots, basil pesto 17.95 v

Buttermilk & Parmesan Chicken Schnitzel

Celeriac & apple slaw, fries, garlic & herb butter 18.95

Beyond Meat Burger

Smoked Applewood, pickle wedge, slaw, burger sauce, fries 17.95 ve

Gochujang Crispy Chicken Bao Buns

Red chilli & honey glazed chicken, sriracha mayo, pickled slaw, fries 18.95

Thai Chicken

Fragrant rice, coconut cream, ginger & chilli pak choi, prawn crackers 17.95

Smashed Beef Burger

Brioche bun, pickle wedge, slaw, burger sauce, fries 17.95

Fish & Chips

IPA battered haddock, crushed mint peas, fries, homemade tartare 17.95

Classic Mac & Cheese

Mature cheddar & mozzarella, Parmesan & soft herb crumb, garlic ciabatta 15.95 v

WOOD-FIRED GRILL

All our meats are cooked on the wood-fired grill using white oak & seasoned wood to seal in the maximum flavour.

8oz Ribeye 32.95

7oz Fillet 34.95

8oz Sirloin 29.95

Add a Sauce:

Whisky & Arran Mustard | Béarnaise | Pepper & Brandy 3.95

Add a Side:

Haggis | Garlic King Prawns | Blue Cheese 4.95

Half Spit Roast Chicken

Cayenne & smokey paprika marinated chicken, piri piri glaze, sweet potato fries, celeriac & apple slaw 22.95

Beef Picanha Chargrilled Rump

Garlic & soft herbs, woodfired potato, truffle sour cream, scorched onions 22.95

1kg Tomahawk

Woodland mushroom & roasted vine tomato, fries, watercress, complemented with two additional sides & sauces 79.95

SIDES

Fries 4.95 v

Cajun Fries 4.95 v

Dirty Fries 6.95 v

Chilli & Parmesan Fries 5.95 v

Truffle & Parmesan Fries 5.95

Sweet Potato Fries 5.95 ve

Clotted Cream Mash Potato 4.95 v

Gun Powder Potatoes 5.95 v

Mac & Cheese 6.95 v

Buttered Spring Greens 4.95 v

Sea Salt Battered Onion Rings 4.95 v

House Green Salad 4.95 v

Invisible Fries 2.95

0% fat, 100% hospitality. All proceeds from invisible fries go to Hospitality Action, who are doing everything they can to help people in hospitality. Thanks for chipping in.

For more information, visit hospitalityaction.org.uk

DESSERT

Amalfi Mess

Lemon curd, soft centre meringue, chantilly cream 7.95 **v**

Dark Chocolate Bomb

Milk chocolate mousse, golden nugget,
granola, hazelnut ice cream 9.25

Strawberry & White Chocolate Cheesecake

Biscotti crumb, raspberry ripple ice cream,
white chocolate shavings 8.95

Summer Fruit Florida Cake

Vanilla sponge, strawberry, kiwi, mango & raspberry,
toasted almonds, white chocolate ice cream 8.45 **v**

Salted Caramel Tablet Sundae

Salted caramel ice cream, honeycomb,
tablet & toffee sauce, whipped cream 9.95 **v**

Lemon Meringue Pie

Italian meringue, lemon curd, vanilla ice cream 8.95

The Classic Sticky Toffee Pudding

Butterscotch sauce & vanilla ice cream 8.45 **v**

Classic Affogato 6.95

Add a shot of liqueur 5.00 **v**

Scottish Cheese Selection

Isle of Mull cheddar, blue murder, French brie,
artisan biscuits, grapes, plum & apple chutney 9.45 **v**

Traditional Italian Ice Cream

Choose two: vanilla, chocolate or strawberry ripple
Add sauce: strawberry, chocolate or butterscotch 8.95

Truffle Brownie Torte

Vegan vanilla ice cream, chocolate sauce 9.95 **ve**

Rhubarb & Ginger Cheesecake

Raspberry, vegan vanilla ice cream 9.95 **ve**

FOOD ALLERGENS & INTOLERANCES:

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

v = Vegetarian ve = Ask for Vegan

We apply a discretionary optional 8% service charge to the bill for parties of 8 or more.
100% of all service charge goes to our staff.

