



# TWO COURSES UNDER £18

STARTER & MAIN - £17.95  
ADD A DELICIOUS DESSERT FOR £4.95

## STARTERS

### LEEK & POTATO CHOWDER

Warm bread & sea salt butter

### CHICKEN LIVER & BRANDY PARFAIT

Isle of Arran chutney, toasted brioche,  
chicory salad

### AVOCADO & SUNFLOWER HUMMUS **V**

Rose Harissa & warm wholemeal flatbread

### SALT & CHILLI SQUID

Flash-fried salt & chilli crusted squid,  
nuoc champ dip

### WHIPPED TRUFFLE GOATS CHEESE **V**

Pickled candy beets, sun blushed tomato,  
honey dressing

## MAINS

### MAC & CHEESE **V**

Isle of Arran cheddar, mozzarella, cheddar,  
Parmesan & soft herb crumb, garlic ciabatta

### CALIFORNIAN CHICKEN BURGER

Chicken breast, creamy avocado, pickled  
slaw, sriracha mayo brioche buns, fries

### BUTTERNUT SQUASH MASALA **V**

Butternut squash, Garam masala,  
yoghurt curry, jasmine rice

### PEPPERED CHICKEN

Roast breast of chicken,  
creamy mash, peppercorn sauce

### CLASSIC CULLEN SKINK

Smoked haddock, potato, leek,  
light cream velouté, warm bread

### WILD MUSHROOM TACO **VE**

Salt & pepper mushroom,  
smashed avocado, jalapeno mayo

## TREAT YOURSELF

Enjoy some of our speciality mains for just a little bit more.

### FISH PIE GRATIN

Poached haddock, Arran cheddar  
mash, braised kale **+3.00**

### CRISPY CHICKEN BAO BUNS

Red chilli & honey glazed  
chicken, sriracha mayo, fries  
**+3.00**

### STEAK ET FRITES

6oz flat iron steak, fries,  
peppercorn sauce **+4.00**

## SIDES

Fries **VE** 3.45  
Chilli & Parmesan Fries **V** 3.95  
Truffle & Parmesan Fries **V** 3.95  
Sweet Potato Wedges **V** 3.95  
Sea Salt Battered Onion Rings **V** 3.95  
Dirty Fries **V** 5.95

## FOOD ALLERGENS & INTOLERANCES

See overleaf for details.

**V** = Vegetarian **VE** = Ask for Vegan

INCREDIBLE OFFERS ALL DAY LONG?

**THAT'S UNBELIEVABLE CHEF**





## ADD A DELICIOUS DESSERT FOR £4.95

ALL MADE FRESH FROM OUR VERY OWN BAKEHOUSE

### DESSERTS

#### **ETON MESS V**

Chantilly cream, crushed meringue,  
berry compote

#### **TOFFEE COUPE**

Vanilla & tablet ice cream,  
fudge, toffee sauce

#### **TRIPLE CHOCOLATE BROWNIE V**

Warm brownie, Belgian chocolate sauce,  
vanilla ice cream

#### **APPLE & BRAMBLE CRUMBLE V**

Crème anglaise

### HOT BEVERAGES

Americano 3.20

Brown Coffee 3.20

Espresso 2.95

Double Espresso 3.40

Espresso Con Panna 3.40

Macchiato 3.20

White Coffee 3.50

Cappuccino 3.65

Latte 3.65

Mocha 3.95

Go Large 0.60

Extra Shot 0.60

Add Syrup 0.60

Caramel / Hazelnut / Vanilla

Sugar free option available,

these are vegan friendly and

also free from GMO's.

Breakfast Tea 3.00

Jenier Herbal Tea 3.20

Camomile / Earl Grey / Apple &

Cinnamon / Fruit & Blossom /

Lemon & Ginger / Blossom Green

Peppermint / Delicious Berry

Liqueur Coffee 5.50

Hot Chocolate 3.65

Your choice of dark

or white chocolate

Luxury Hot

Chocolate 3.95

Fresh cream & marshmallows

Add syrup 0.60

Mint / Orange

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### 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.

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