

# FOOD MENU

## Starters

HAGGIS BON BONS WITH  
GARLIC MASH,  
ROAST SHALLOTS  
WHISKY CREAM SAUCE  
7

GRILLED HALLOUMI WITH  
TOMATO, CUCUMBER, PEPPERS,  
HONEY AND SESAME SEED  
SALAD FINISHED WITH  
FLATBREAD CROUTONS (V)  
7

WILD MUSHROOMS IN MADEIRA  
SAUCE ON TOASTED  
SOURDOUGH (V, VE)  
7.5

CURED SALMON ON  
SAFFRON POTATO SALAD WITH  
DILL AND MUSTARD  
DRESSED BABY LEAF SALAD (GF)  
8

PRAWN GAMBAS WITH  
CRUSTY SOURDOUGH BREAD  
8

## Sides

ONION RINGS (V) 3.5

SWEET POTATO WEDGES  
(GF, V, VE) 3.5

HAND CUT CHIPS  
(GF, V, VE) 3.5

NEW POTATO HASH WITH  
BACON LARDONS 4.00

SEASONAL VEGETABLES  
(GF, V) 4

GARDEN SALAD (GF, V, VE) 4

## Mains

CAJUN BUTTERMILK CHICKEN BURGER WITH ASIAN SLAW,  
GRILLED CHEESE AND RUSTIC  
GUACAMOLE IN A FOCACCIA BUN AND CHUNKY CHIPS  
12

CHICKEN KATSU CURRY WITH CORIANDER INFUSED RICE, FRIED EGG,  
PICKLED VEGETABLES AND KATSU SAUCE  
14

100Z SIRLOIN STEAK  
BASTED IN CHILLI AND HONEY MARINADE, SERVED WITH ONION  
RINGS, GRILLED TOMATO AND CHUNKY CHIPS  
23

80Z FLAT IRON STEAK  
PAN FRIED FLAT IRON STEAK WITH CRISPY BEER BATTERED ONION  
RINGS, ROASTED CHERRY TOMATOES AND CHUNKY CHIPS  
CHEF RECOMMENDS MEDIUM RARE  
13

**ADD SAUCE - PEPPERCORN OR CREAMY PARMESAN AND  
BLUE CHEESE OR CHILLI ROAST TOMATO AND RED WINE**  
2

BEER BATTERED HADDOCK WITH CHIPS, PEA MAYO  
AND TARTARE SAUCE  
12

PAN FRIED SALMON WITH CRUSHED NEW POTATOES, MINTED PEA AND  
ONION LEMONGRASS VELOUTÉ AND GRILLED ASPARAGUS (GF)  
15

YELLOW THAI VEGETABLE CURRY WITH CORIANDER AND  
COCONUT RICE WITH ONION BHAJI (V, VE)  
12

**ADD HALLOUMI 2 CHICKEN 2 BEEF 3 PRAWNS 3**

SWEET POTATO AND MUSHROOM RISOTTO  
WITH BAKED PARMESAN (GF, V)  
12

**ADD CONFIT DUCK LEG 5**

## Salads

THE HALSTON SALAD  
CHARRED HISPI CABBAGE  
WITH ASPARAGUS, BACON  
LARDONS, GEM LETTUCE,  
LEMON ROSEMARY CROUTONS  
WITH DJON MADEIRA  
DRESSING  
11

ASIAN STYLE SALAD  
MISO ROAST COURGETTES,  
TOMATOES, FETA WITH LIME  
AND SESAME INFUSED MIXED  
GRAIN SLAW  
11 (V)

**ADD CHICKEN 2 BEEF 3  
PRAWNS 3 HALLOUMI 2**

## Desserts

STICKY BANOFFEE  
PUDDING WITH WALNUTS  
AND ICE CREAM (V)

CHOCOLATE,  
ALMOND, MARSALA AND  
COFFEE DELICE (V)

RASPBERRY AND  
WHITE CHOCOLATE  
CHEESECAKE

SUMMER  
FRUIT PAVLOVA  
(V, VE, GF)

5 EACH

LOCAL CHEESE BOARD  
7.50

**v** Vegetarian **gf** Gluten Free **ve** Vegan

*Gluten free bread is available, please ask a member of staff. We cannot 100% guarantee that any of the dishes are nut free. Please ask a member of staff for more information.*