

● STARTERS ●

Soup of the Day (V)	4.5
<i>Farmhouse Bread & Butter</i>	
Breaded Button Mushrooms (V)	6
<i>Seasonal Salad, Roast Garlic Mayonnaise</i>	
Grilled Corn Chip Nachos (V)	Starter 6 / Main 10
<i>Melted Cheese, Red Onion Salsa, Sour Cream & Guacamole</i>	
+ Tequila Beef Brisket Chilli	3
Roast Garlic & Lemon Infused Hummus (V)	4.5
<i>Griddled flat bread, Vegetable Crudités</i>	
Potato Skins Topped with:	
<i>Cheddar & Bacon</i>	5.5
<i>Sour Cream & Spring Onion (V)</i>	5
<i>Isle of Arran Haggis with Whisky Sauce & Cheese</i>	6.5
<i>Tequila Beef Brisket Chilli & Melted Cheddar</i>	6.5
Crispy Haggis Balls	7
<i>Turnip Purée with Whisky Cream Sauce</i>	

● BURGERS & BREAD ●

All Served With Hand Cut Rooster Chips

Scottish Beef Steak Burger	12
<i>Chargrilled Beef Pattie, Gem Lettuce, Tomato, Gherkin, Cheese, Burger Sauce on a Toasted Pretzel Bun</i>	
Spiced Vegetable Burger (V)	10
<i>Roast Aubergine, Sweet Potato & Chick Pea Pattie topped with Coriander Yoghurt, Wilted Baby Spinach, Grilled Halloumi on a Toasted Pretzel Bun</i>	
Panko Breaded Chicken Fillet Burger	12
<i>Gem Lettuce, Tomato, Roast Garlic Mayonnaise on a Toasted Pretzel Bun</i>	
Extra Toppings	
+ Bacon / Onion Rings / Haggis / Black Pudding / Cheese	1
+ Tequila Beef Brisket Chilli or an Extra Pattie	2.5
Triple Deck Club	10
<i>Grilled Chicken Breast, Bacon, Gem Lettuce, Tomato, Roasted Garlic Mayonnaise on Toasted Bread</i>	
+ Fried Hens Egg	1

● FRESH SALADS ●

All Available In Half Portions

Classic Caesar	5.5/10
<i>Dressed Gem Lettuce, Shaved Parmesan, Anchovies & Croutons</i>	
+ Bacon	1
Wild Rice Superfood Salad	5.5/9
<i>Puffed Rice, Quinoa, Couscous, Pomegranate, Garlic and Lemon Dressing</i>	
+ Roast Chicken Breast or Black Pudding & Poached Egg	3

● MAIN EVENTS ●

19 th Hole Ale Battered Fish & Chips	13
<i>Hand Cut Rooster Chips, Tartare Sauce, Garden Peas</i>	
+ <i>Not That Hungry & Don't Like To Share? Have a Small Portion for</i>	9
Macaroni & Cheese (v)	9
<i>Garlic Ciabatta Bread, Side Salad</i>	
+ <i>Bacon</i>	1
Haggis, Neeps & Tatties	10
<i>Whisky Cream Sauce</i>	
Proper Homemade Steak Pie	13
<i>Scotch Beef & Mushrooms Cooked in Ale Topped with Puff Pastry, Root Vegetables, Mash Potato</i>	
Chicken & Haggis	14
<i>Mash Potato, Scotch Whisky Sauce, Vegetable Crisps</i>	
Bangers & Mash	12
<i>Toulouse Sausage, Rooster Mash Potato, Onion Gravy</i>	
Red Lentil & Coconut Dahl (v)	10
<i>Middle Eastern Spiced Lentil Stew, Lemon Hummus, Yoghurt, Fragrant Rice & Flat Bread</i>	
+ <i>Roast Chicken Breast</i>	3

● BITS & PIECES ●

Onion Rings 3 / Homemade Rooster Chips 3.5
 Mini Mac 'N' Cheese 3.5 / Rainbow Slaw 2.5 / Garlic Ciabatta 3
 Jug of Gravy/Whisky Sauce 2 / Garden Salad 3.5 / Mash Potato 3.5

● SOMETHING SWEET ●

Sticky Toffee Pudding (v)	5.5
<i>Caramel Sauce & Vanilla Ice Cream</i>	
Apple and Cinnamon Crumble (v)	5.5
<i>Topped With Coconut Crumb with Vanilla Custard</i>	
Chef's Daily Cheesecake (v)	5.5
<i>Sweet Cream & Fresh Fruits Of The Forest</i>	
Trio of Arran Dairy Ice Creams (v)	4.5
<i>Sweet Cream & Fresh Fruits Of The Forest</i>	

● STUDENT OFFER ●

30% OFF ANY MAIN SIZED MEAL

We can cater for a number of dietary requirements please let your server know if you have any allergies. We want to make sure there is something for everyone on our menus, whatever your dietary requirements. Please ask your server when ordering about our low gluten dishes and suitable sauces. Please let your server know your requirements when you arrive too.

Ref: 05/19

