

## STARTERS

$\underset{\text { The Chefs soup of the dis }}{\text { WARMBREAD }}$
haggis pakora ${ }^{\text {GI }}$
Zatzikidressed herb samora

> POTATO POPCORN GFO,
> PARMESAN $\&$ TRUFFLEAIOLI
hol Chicken \& prosciutto terrine
CULLENSKINKGFO
SMOKED HADDOCKPOTATO \& LEEK CHOWDER
WARMCHEESESCONE

OCH DUART SMOKED SAlMON CROISSANT
SMASHED AVOCADO, DILL CREAMCHESE

## SIDES <br> \& 4 EACH

charred tenderstem broccoli GF,
TRUFFLE \& PARMESAN Chippy Chips beeffat chippy chips
beer battered onion rings

## SANDWICHES

SOUP \& SANDWICHES ', GFO
Please ASK SERVERAR TODAY'S CHOICES
E8.95

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M, CLUBSANDNICH
MAYO, BABYGEM\& TOMATO. GAA
MAYO \& BEEFFAT CHIPPYCHIPS
\& 13
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PHILLY CHEESE OPENSANDWICH
BURNT ENS, CARAMLISED OMONS, PEPPERS,
CHEESESAUCE \& PARMESANCHIPS
cheese sauce \& parmesan chips

FLATBREADS
turkish cabbage, mooli radish, spring
ONION ONION \& TZATZIKI

Choice of:
CRISPY CHICKEN
cajun spiced steak
chargrilled hallomi

## SALADS

add: Chicken mozzarella smoked salmon

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\begin{aligned}
& \text { FULLL, BOCCACNIMOZZARELLA, BASIL } \\
& \text { CROUTONS \& SUNBLUSHTOMATOPESTO }
\end{aligned}
$$

RAINBOW BEETROOT SALADVG, GF HERITAGE BEETROOT, TOASTED WALNUTS,
SUAFLOWERSEEDSOMPRESED CUCUMBER
CHIMICHURRI

$$
\begin{aligned}
& \text { SiMICHPRERS } \\
& \text { H12 }
\end{aligned}
$$

CEASER SALAD
cos LETTUCE, PARMESAN, CRISPY PANCETTA MATO \& CI
DRESSING
C10.50

## CLASSICS

THE DUKES FISH \& Chips GFO
MUSHPEAS, TARTAR SAUCE, CHIPPY CHIPS
LEMON

> RIB OF BEEF GFO CREAMY TRUFFLE MASH, TENDERSTEM BROCCOLI \& $0 \times 10$ GRAVY

$$
\begin{gathered}
\text { TOMATO\& MASCARPONERIGATONI } \\
\text { CREAMY TOMATOSAUCE WITH MASCARPONE, } \\
\text { BASILCRUMBS \& RIGATONIPASTA } \\
\text { C } 13.30
\end{gathered}
$$

## D E S S ERTS

> STICKYTOFFEEPUDDING BOURBO SPICEDDATE PUDDING WITH HONEYCOMB GANACHETOFFEESAUCEAND TOM WHITECHOCOLATE

CRANACHANPANNACOTTA
WHISKEYPANACOTTA, RASPBERRY COMPOTE
TOSTEDGRANOLA \& SHORTBREAD TOSTED GRANOLA \& SHORTBREAD

LEMONMERINGUEPIE
HANDMADEESHORTCRUSTPASTRY LEMONCURD
TOASTED MERINGUE CONFITEMON, MINT \&
GF, V VANILLA ICECREAM

> FLUFFY VANILLAE BERRY SNISS ROLL
> $\begin{gathered}\text { LUFFY YAMLLA SPONGE STUFFED WITH FRESH } \\ \text { SUMMERBERRIES } \\ \text { \& STRAWBERRYGEL }\end{gathered}$

> Passionfruit cheesecake

PASSIONFRUIT CHEESECAKE
CREAMY BOURBON VANLACHEESECAKE,
PASSIONFRUIT 3 WAYANDBISCUITCRUMB

PINA COLADA TURNOVER
FLAKYPUFFPASTRY, RUM CHANTILLY
COMPRESSEDPINEAPPLE COCONUT SHARDS
OUR COCONUTSORBET

## B U R G ER S

pretzelbun, baby gem, tomator rainbow slaw d
 RGER, ONION RING,CHEE
BURNTENDS FRIED EGG HALLOUMI \& HARISSA
MARINATED HALLOUMI, SAUTEEDPEPERS WITH
HERBSALAD \& SALSAROSA merb salad e salsa rosa


DINNER MENU
MONDAY SATURDAY $5.30 P \mathrm{M}-9 \mathrm{P}$.

## STARTERS




HAGGIS PAKORA
TZATZIKI DRESED HERBSALAD


HOUSE APPLEECHUTREY \& TOASTED HAZELNUTS

BLACKENED TIGERPRAWNS
SWETCORN, CAJUN \& SALSA ROSSA
loch duart smoked salmon
HERTAGEBEETROOT, TOASTED WALNUTS
COMPRESSED CUCUMBER\&DILLCREAMCHEESE

## SIDES

\&4 EACH
charred tenderstem broccoli
truffle \& parmesan chippy chips Gf,
beeffat chippy chips ${ }^{\text {GF, }}$
beer battered onion rings afo

## BURGER GRILL

 TOASTEDPRETZEL BUN, BABYGEM,TOMATO, RAINBOW SLAN \& BEEFFAT CHIPPY ChIPs

OZ BE BRISKET BURGER OZ BEEF BURGER, ONION RING, CHEESS
BRISKETBURNTE EDS \& FRIED EGG

> HUNTERSCHICKENGFO EXTRACRISYCHICKENTHIGH, BEER CANDIED BACON, SMOKED CHEDDAR\&BBQ SAUCE \&14
 ROSA
ع13

## STEAK GRILL

 Choose steak \& SAUCEWITHBEEFFATCHIPPYCHIPS
$100 \mathrm{Z} \underset{£ 38}{\text { SIRLOIN }}{ }^{\text {GFO }}$
$\underset{〔 33}{\text { flatiron }}{ }^{\text {gFo }}$
Celeriac GFo,

PEPPERCOR SAUCES
RED GARLICBUTER,
WINEJUS, CAFE DEPARISBUTTER,
BLUE CHEESE

## FROM THESEA


herb crusted seatrout

Creamy smoked haddock and leb Cullen Chink

## FROM THELAND

classic cabsar salad, parmesancrisps chincetta \& sundried tomatoes
edamame, pancettaragu, rosemarypor lamb

rhorb of beef

GFO, VGo


## D E S S ERTS

bourbon spiced date pudding sticky toffer hoveycoudding afo,


Whiskey panna cotta, raspranachanpanna cotta


TRIO OF ICE CREAM, WHIPPED CREAM \& CHOCOLATE GLAZE


Trio of home made sorbetgr,
MANGO, COCONUTOR RASPBERRy

## MAINS



## LARGE PARTY MENU

for party sizes 12 \& over

## STARTERS

$\underset{\substack{\text { THE CHEFS SOUP OF THE DAY } \\ \text { WARMBREAD } \\ \text { \& } 6 \\ \&}}{\text { © BUTTER }}$


POTATO POPCORN
parmesan \& truffle aiol

Chicken \& prosciutto terrine
house apple chutney \& TOASTED HAZElNuts

SMOKED HADDOCKPOLEN SKINK ${ }^{\text {GFP }}$
CULLENSKINK
SMOKED HADDOCKPOTAO \& LEEK CHOWDER \&
WARMCHEESESCONE
\&8

The dukesfish \& chips ${ }^{\text {GFo }}$
THE DUKES FISH \& CHIPS
TARTAR SAUCE, CHIPPY CHIPS \& LEMON
\&15

OES

Classic catesar salad, parmesincerisps pancetta \& sun dried tomatoes

Tomato\& mascarpone rigatonigfo,
Creamy tomato sauce with MASCARPONE, BASILCRUMbS \& RIGATONIPASTA

Fullef, boccacini mozzare caprese pasta salad
CROLTONS \& SLIVbush tomato pesto add Chicken or salmon $£ 2.50$

BeEFFAT CHIPPY CHIPS, DRESSED ROCKET SALAD \& PEPPERCORN SAUCE


## M A INS

## ROAST OF THEDAY TODAYS TRMMINGS



SUNDAY DINNER MENU
SUNDAY 6.30PM-9PM

## STARTERS

THE Chefs soup of the day WARMBREAD \& BUTTER

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\begin{aligned}
& \begin{array}{r}
\text { Potato popcorn } \\
\text { parmo, }
\end{array} \\
& \text { parmesan \& TRUFFLEAIolit } \\
& \text { house chprckect \& prosciutto terrine } \\
& \begin{array}{c}
\text { CULLEN SKINKGFO } \\
\text { SMOKED HADDOCKPOTATO \& LEEK CHOWDER } \\
\text { WARMCHEESESCONE }
\end{array}
\end{aligned}
$$

mushy peas, TARTARSAUCE, CHIPPY CHIPS \& Lemon

RATAOUHLE RERBCRUSTED SEATROUT
RATAOUILLE, RATTLEPOTATOES \& SUCCO POMODORO SAUCE
classic caesar salad Chicken ceasar schnitzelag


3 cheese macaron macaronicheese
3 Cheese macaroni, Garlic $\underset{\substack{\text { Bread }}}{\substack{\text { \& } \\ \text { \& beeffat chippy chips } \\ \hline}}$
fullef, boccacinimozzarellaprese basil croutand \& Sun blush tomato pesto add Chicken $\begin{gathered}\text { £12 } \\ \text { OR }\end{gathered}$ Salmon $£ 2.50$


DESSERTS

Chocolate baidhe, toffee sauce and white
 \& VANILLA ICE CREAM
fluffy vanilla sponge stuffed witherresit summer

Whiskey panna cotta, chranachan panna cotta
cherry compote, toasted granola \& shortbread

Pina colada turnoverafo, vao
PINA COLADA TURNOVER
FLAKY PUFF PASTRY, RUMCHANTILLY, COMPRSSEDPINEAPPLE, COCONUT SHARDS \& OUR
COCONUTSORBET
\&

