

SMALL PLATES & SIDES

HOMEMADE SOUP OF THE DAY

Crusty bread & herb butter. **V, NGC** 6.00

HAGGIS, NEEPS & TATTIES

Whisky peppercorn sauce. 8.00

ROQUEFORT SALAD

Chicory, pickled pear, Roquefort cheese, walnuts, honey & mustard dressing. 7.00

BUTTERMILK FRIED CHICKEN & PICKLE SKEWER

Ranch dressing. 7.50

BEEF SHIN LOADED FRIES

Spiced hand-cut chips, braised beef shin, cheese sauce, jalapeños. 7.50

CRISPY BREAD, OLIVES & DIPS

Gordal olives, kale & walnut pesto, salsa verde. **VG** 5.50

HAND CUT CHIPS

Our famous chips, served with garlic mayo. **V** 5.00

CRISPY TOPPED MAC & CHEESE **V** 6.50

BEER BATTERED ONION RINGS **V** 4.50

BIGGER BITES

6OZ BEEF BURGER

Toasted bun, melted cheddar, crispy smoked streaky bacon, lettuce, tomato, pickles, burger sauce, hand-cut chips. **NGC*** 15.00

QUINOA & CHICKPEA SALAD

Vegan feta, gordal olives, pickled red onion, chermoula. **VG, NGC** 12.00

ROYAL ALLOTMENT BURGER

Toasted bun, grilled patty, lettuce, vegan smoked Applewood cheddar, tomato, vegan sriracha mayo, hand-cut chips. **V, VG*** 14.00

FISH & CHIPS

Beer-battered North sea haddock, hand-cut chips, mushy peas, tartare sauce, lemon. 16.95

PULLED HAM ROYAL MAC & CHEESE

Triple cheese macaroni, pulled ham hough, duck fat & bacon panko crumb. 12.50

STEAK & CHIPS

8oz mustard & herb marinated bavette steak, watercress & parmesan salad, whisky peppercorn sauce, hand-cut chips, onion rings. 24.00

ADD GRILLED PRAWNS IN GARLIC BUTTER FOR 4

THE QUEEN'S SHARING PIE

Pie of the day, seasonal veggies, pouring gravy, herb mash. **NGC*** 26.00

CHICKEN SUPREME

Butter beans, smoked bacon, fine green beans, jus, crispy potatoes. 20.00

THE QUEEN'S FAMOUS ROAST

SERVED ON SUNDAYS ONLY, FROM MIDDAY UNTIL IT'S GONE!



SHARING ROAST

14oz roast beef, roasties, Yorkies, homemade gravy, seasonal veggies & cauliflower cheese...and a sharing dessert! 44.50

ROASTED PUMPKIN & BEETROOT WELLINGTON

Slices of pumpkin & beetroot in puff pastry. Served with seasonal greens, roasties, balsamic & red onion gravy. **VG** 15.50

SINGLE BEEF ROAST

Served with roasties, Yorkie, homemade gravy, seasonal veggies, cauliflower cheese. 21.50

QUEEN'S SHARING PIE

Pie of the day, seasonal veggies, pouring gravy & mash. **NGC*** 26.00

DESSERTS

GINGER & DATE STICKY TOFFEE PUDDING

Arran Dairies vanilla ice cream, caramel sauce. **V, NGC** 7.00

SEA BUCKTHORN, JUNIPER BERRIES & MUSCOVADO CREAM

Ginger snaps, dark rum roasted plums. **V, NGC*** 6.50

TRIO OF ARRAN DAIRY ICE CREAMS

Homemade honeycomb. **V, VG*** 5.50

ICE CREAMS: vanilla, Scottish tablet, chocolate, strawberry

SORBETS: raspberry, passionfruit, dark cherry

VEGAN ICE CREAMS: vanilla, chocolate

V Vegetarian | **VG** Vegan | **NGC** Non Gluten Containing | * Dishes can be modified to accommodate respective diets

ALTHOUGH EVERY EFFORT IS MADE TO PROVIDE ALLERGEN FREE MEALS, WE USE PRODUCTS THAT CONTAIN THEM IN OUR KITCHEN AND CANNOT RULE OUT CONTAMINATION. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN ORDERING.

A 10% SERVICE CHARGE WILL AUTOMATICALLY BE APPLIED TO YOUR BILL. IF YOU WOULD PREFER NOT TO PAY IT, PLEASE LET YOUR SERVER KNOW AND IT WILL BE REMOVED.