

SET MENU

..... £25 PER PERSON

STARTER

HALLOUMI TACOS 🌱🌱🌱

Blackened Cajun spiced halloumi served in a soft tortilla with crisp vegetables, tomato salsa and guacamole.

SALMON & SPRING ONION FISHCAKE 🐟🌱🌱🌱🌱🌱

Salmon and spring onion bound in mashed potato, coated in breadcrumbs and served with tartare sauce.

HAGGIS SPRING ROLLS 🌱🌱

Locally produced haggis in crispy pastry, served with our own sweet chilli sauce.

SALT AND PEPPER SQUID 🐟🌱🌱🌱🌱 (gluten free available)

Succulent pieces of squid, lightly coated in seasoned flour then deep fried. Served with garlic mayonnaise and a wedge of lemon.

MAINS

BATTERED FILLET OF HADDOCK 🐟🌱🌱🌱🌱🌱🌱 (gluten free available)

Served with twice cooked chips and tartare sauce

STEAK PIE 🌱🌱🌱

Tender pieces of braised steak, slow cooked in gravy and encased in puff pastry. Served with garden peas and twice cooked chips or mash.

BERTIE'S VEGAN BURGER 🌱🌱

Plant based vegan patty served with spiced vegan cheese on a toasted brioche bun with tomato and cos lettuce. Served with twice cooked chips.

BAKED COD 🐟🌱🌱🌱🌱

served with lemon & herb butter, twice cooked chips & tartare sauce

BERTIE'S BREADED CHICKEN ESCALOPE 🐟🌱🌱

Pan fried panko breaded chicken escalope, served with a garlic and herb butter, twice cooked chips and Bertie's slaw.

DESSERTS

STICKY TOFFEE PUDDING 🌱🌱🌱🌱

Handmade and served with toffee sauce and ice cream.

CARAMEL APPLE CRUMBLE 🌱🌱 (gluten free available)

A gluten free alternative. Stewed apples topped with caramel pieces & a gluten free crumble. Served with custard.

CHOCOLATE BROWNIE SUNDAE 🌱🌱🌱🌱

Soft ice cream topped with gluten free brownie bites, chocolate sauce, puff candy, fresh cream & a chocolate straw.

RASPBERRY SORBET 🌱 (Vegan friendly)

Our light zingy raspberry sorbet topped with a mixed berry compote is the perfect dessert if you are looking for something fresh & light

🌱 VEGETARIAN 🌱 PEANUTS 🌱 NUTS 🌱 SESAME SEEDS 🌱 CEREALS CONTAINING GLUTEN
🌱 CRUSTACEANS (SHELLFISH) 🌱 FISH 🌱 MOLLUSCS (SHELLFISH) 🌱 SULPHUR DIOXIDE
🌱 EGGS 🌱 MILK 🌱 MUSTARD 🌱 LUPIN 🌱 SOYA 🌱 CELERY