

Desserts

TRADITIONAL STICKY TOFFEE PUDDING with a rich toffee sauce and vanilla ice cream (V)	£8.50
DARK CHOCOLATE DOME dark chocolate ganache, raspberry compote and honeycomb (V, DF, GF)	£8.50
APPLE & PLUM CRUMBLE with your choice of vanilla ice cream or custard (DF*, vegan ice cream available)	£8.50
RICE PUDDING with a caramel poached pear and toffee sauce (V, GF)	£8.50
MINI CINNAMON ROLLS banana sorbet, dark chocolate and toffee sauce, Biscoff crumb (VE)	£8.50
CHEESE SELECTION blue cheese, brie and smoked applewood cheddar, oatcakes, marinated grapes and red onion marmalade (GF*, V)	£9.50

SELECTION OF ICE CREAM & SORBET (1 SCOOP £1.50 2 SCOOPS £3 3 SCOOPS £4.50)

Ice cream flavours – chocolate, vanilla and strawberry (GF, V)

Sorbet flavours – lemon, orange and raspberry (GF, VE)

DRAUGHTS

	½	Pt
Estrella Galicia 4.7%	£2.75	£5.50
Belhaven Belter Lager 4%	£2.10	£4.20
Peroni 5.1%	£3.00	£6.00
Tempest Long White Cloud 5.4%	£2.80	£5.65
Guinness 4.3%	£2.80	£5.60
Henry Westons Vintage Cider 5.2%	£2.75	£5.50
Belhaven Best 3.2%	£2.10	£4.20

CASK ALES

	½	Pt
Tempest Pale Armadillo IPA 3.8%	£2.75	£5.50
Guest Ales <i>check at the pump</i>	£2.75	£5.50

SOFT DRINKS

	½	£1.95	pint	£2.50
Draught Soft Drink				
<i>choice of lemonade, coke, diet-coke, schwepps tonic</i>				
Fever-Tree Tonic, Light, Elderflower 200ml				£2.50
Fever-Tree Ginger Ale 200ml				£2.50
Schwepps Bitter Lemon Tonic 200ml				£2.50
Coca-Cola, Diet Coca-Cola, Coke-Zero 330ml can				£2.50
Irn Bru / Diet Irn Bru 330ml can				£2.50
Old Jamaica Ginger Beer 330ml can				£2.50
Fanta 330ml can <i>orange or lemon</i>				£2.50
Cordial and Soda ½	£1.65	pint	£2.20	
Cordial and Lemonade ½	£1.95	pint	£2.50	
<i>choice of lime, blackcurrant and orange cordial</i>				
J20 275ml bottle				
<i>apple & raspberry or orange & passionfruit</i>				£2.20
Red Bull 250ml				£3.50
Fresh Juice				
<i>choice of orange, apple or cranberry</i>				£2.10

HOUSE WINES

	125ml	175ml	Bottle
Sauvignon Blanc Les Acacia	£5	£7	£30
Pinot Grigio Prima Alta	£4	£6	£22
Viura Pasos De La Capula	£4	£6	£20
Grenache-Merlot Les Jardins Fleuris	£4	£6	£24
Malbec Chateau du Cedre	£5	£7	£30
Pinot Grigio Blush Belfiore	£4	£6	£25
Rosado Rosé Lobetia	£4	£6	£25
Prosecco 200ml bottle	£7	£28.00	
Port 50ml	£3.60		
Sherry 50ml	£2.80		

For our full selection of wines please ask for the wine list

HOT DRINKS

Espresso	£2.75
Americano	£2.75
Cappuccino	£3
Café Latte	£3
Flat White	£3
Mocha	£3
Hot Chocolate	£3
ALTERNATIVE MILK 25p surcharge	
Tea	£2.50
English Breakfast, Earl Grey, Green, Peppermint	

ALLERGY CODE : GF gluten free VE vegan V vegetarian DF dairy free (* with adaptations – please ask your server for details)
 Although our staff members take every precaution to avoid cross contamination our menu items may still come into contact with some allergens. Please make us aware of any allergies and speak to your waiter about the ingredients in your meal when you order.

Please note in lieu of tipping a discretionary gratuity of 10% (15% for tables of 12 and above) is automatically added to your bill. If you would like to calculate your own tip or prefer not to leave a gratuity please let us know and we will remove it for you. 100% of this distributed to all of our hard working staff – thank you!



Starters

CHEF'S SOUP served with bread and butter (VE*, GF*) <i>check the specials board for flavour</i>	£6.50
CULLEN SKINK a creamy smoked haddock soup served with bread and butter (GF*)	£8.00
HOUSE SMOKED DUCK black pudding, celeriac remoulade with pickled beetroot (DF)	£8.50
COURGETTE FRITTER courgette, sweetcorn and vegan feta fritters with mojo sauce (VE, GF)	£8.00
CRISPY HONEY CHILLI CHICKEN with crispy rice noodles (GF, DF)	£9.00
MINI CRAB ROLL mini crab filled brioche bun, spiced marie rose sauce, pickled veg salad	£9.00
TRIO OF CHEESE fried brie, whipped goats cheese, cheddar muffin, tomato and chilli jam and red onion marmalade	£8.50

Vegan & Vegetarian Mains

SWEET POTATO BALTI with spinach, coconut rice and naan bread (VE, GF*)	£13.50
VEGAN PIE wild mushroom, leek and tarragon pie, mashed potatoes, veg and gravy (VE)	£14.50
VEGAN HAGGIS with neeps, mashed potatoes and vegan gravy (VE)	£13.50
MEXICAN BEAN BURGER topped with chilli jam and garlic mayo, fries and slaw (VE, GF*)	£14.50
GNOCCHI with pesto, goats cheese, walnuts and baby pears (V, contains nuts)	£14.50

The TA Favourites

FISH AND CHIPS Ross Dougal's haddock in batter with hand-cut chips, garden peas and tartare sauce (DF, GF*)	small £11 large £16.50
CHEF'S HOMEMADE PIE <i>check out the specials board for flavour and accompaniments</i>	£15.00
T.A. BEEF BURGER Shaw's beef burger topped with bacon and cheddar, burger sauce, fries and slaw (GF*)	£15.50
CHEF'S SPECIAL BURGER <i>check out the specials board for flavour and accompaniments</i>	£15.50
TRADITIONAL HAGGIS with neeps, mashed potatoes and peppercorn sauce (DF*)	£14.50
MOQUECA Brazilian fish stew using Ross Dougal's mix of the day with crispy capers and sourdough (DF, GF*)	£17.00
PAN FRIED SEABASS roasted Mediterranean vegetables and a chimichurri drizzle (GF, DF)	£17.50
CHICKEN BALTI with sweet potato and spinach, coconut rice and naan bread (GF*, DF*)	£15.50
CUMBERLAND RING SAUSAGE braised leeks, mashed potatoes and gravy (DF)	£15.00

From the Chargrill

STEAK FRITES RUMP STEAK (approx. 6oz) served medium-rare with fries and your choice of sauce - <i>peppercorn, blue cheese, chimichurri or garlic butter (GF*)</i>	£16.50
10OZ RIBEYE STEAK served with hand-cut chips, cherry vine tomatoes and roasted red onion (GF, DF) <i>Choose between peppercorn, blue cheese, chimichurri and garlic butter for and extra £2</i>	£34.50

Sides and Sauces

FRIES (GF, VE) £5.50	HONEY GARLIC FRIES (GF) £6	BREAD & OLIVES (VE*, V) £6
MIXED SALAD (VE) £5	SEASONAL VEGETABLES (VE) £5	ONION RINGS (GF, DF) £5.50
DIRTY FRIES £10	MEDITERRANEAN VEG (VE) £5	
<i>fries topped with macaroni cheese, bacon jam and crispy onions</i>		GARLIC BUTTER (GF) £2
TARTAN FRIES £10		BLUE CHEESE SAUCE (GF, V) £2
<i>fries topped with haggis, cheese and peppercorn sauce</i>		PEPPERCORN SAUCE (GF, V) £2
VEGAN TARTAN FRIES (VE) £10		CHIMICHURRI (VE, GF) £2
<i>Fries topped with vegan haggis, vegan cheese and tomato chilli jam</i>		

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