A La Carte Menu

WHILE YOU WAIT —		Fish & Chips 15	15
Marinated Gordal Olives (vg) (gf)	5.50	Battered fillet of haddock, mushy peas, tartar sauce, hand cut chips & lemon	
Sourdough bread Seasoned butter (v) Baked Camembert (v) (gfa) Truffle honey, toasted sourdough	5.50 14	Flat Iron Steak 6oz flat iron steak, flat-cap mushroom, roast tomato, seasoned fries, peppercorn sauce (add sautéed garlic king prawns x 3 £7) (gf)	21
STARTERS —		Catch of the Day Ask your server for details	
Soup of the Day Fresh bread, seasoned butter (v) (gfa)	5.50	Mr MacGregor's Steak Pie Slow cooked beef & ale pie, puf pastry,	15
Chicken liver parfait 8.50 Spiced apple chutney, toasted sourdough (gfa)		creamed potatoes, buttered greens Wild Mushroom Gnocchi 14	
Smokey Haddy Fishcakes Smoked haddock, chives, spring onion tarragon & lemon mayo	8.50	Leeks, herb pesto, shaved parmesan, truffle oil (v)	14
Whipped Goats Cheese Roasted beets, apple, honey, bread crisp (v) (gfa)	8	SIDES	_
		Seasoned fries (gf)	4
Mr MacGregor's Prawn Cocktail Bloody Mary mayo, avocado, fresh bread (gfa)	9	Creamed potatoes (gf)	4
		Buttered greens (gf) Mac 'n Cheese with crispy onions	4 5
Wild Mushrooms	8		
Garlic & herbs mushrooms,		DESSERTS —	_
poached egg & sourdough toast (gfa) Haggis Croquette Crispy haggis, turnip purée, whisky ju	7.50	Sticky Toffee Pudding Warm toffee sauce, vanilla ice cream, honey comb	7
		Spiced apple Crumble	7
MAIN COURSE		Vanilla ice cream Selection of Porellis	
Roast Supreme of Chicken Haggis, creamed potatoes, seasonal greens, peppercorn sauce (gf	17	Ice Cream (gf)	6
	fa)	Lemon Tart	7
Mr MacGregor's House Burger	14	Raspberry sorbet, raspberries	
6oz beef burger, mature cheddar, burg sauce, brioche bun & skinny fries (gfa (add smoked Ayrshire streaky bacon 2)		Mr.MacGregor's	

 $\{v\} \ \ VEGETARIAN \ \mid \ \{ve\} \ \ VEGAN \ \ \{gf\} \ \ GLUTEN \ FREE \ \mid \ \{n\} \ NUTS$