



Menu

Starters

Fresh Soup of the Day – See Specials

Menu or ask a Team member

Served with Warm Bread Roll and Butter

(Available also as VG/LF/GF) **£8.50**

Rosette of Smoked Salmon (GF)

With Lilliput Capers, Fennel, Dill, Cucumber, Horseradish Crème Fraiche

Served with Artisan Bread **£11.50**

Goats Cheese Salad (GF/V/VG)

With Roasted Beetroot, Apple, Cucumber, and a Balsamic Vinaigrette Dressing **£10.50**

Homemade Haggis or Vegetarian

Haggis Bon Bons (V/LF)

With Wasabi Cream Sauce and Baby Leaf Salad **£10.75**

On the Side

Bread & Butter to share for two (V) **£5.15**

(Available also as VG)

Bread and Olives to share for two (V) **£6.50**

(Available also as VG)

Side of Chips, Mash, Fresh Veg (GF/V/LF)

£6.50

Side Salad (GF/LF/V/VG) **£6.00**

Tea, Coffee & Hot Drinks

Brodies Tea – £4.50

Earl Grey, Chamomile, Lemon & Ginger Breakfast Tea, Green Tea, Peppermint

Americano – £4.62, Espresso – £3.50, Double espresso – £4.00, Cappuccino – £4.75, Latte – £4.25, Liquor Coffee (Irish/Scottish) – £9.50, Hot Chocolate – £4.25

Mains

Fresh Scottish Haddock Fillet in River Leven Beer Batter

Served with Hand Cut Chips, Garden Peas, Fresh Tartare Sauce and Lemon Wedges **£21.00** (Available also as GF/LF)

Loch Leven Beef Burger

Chefs Handmade Burger topped with Cheese in a Toasted Brioche Bun, Lettuce, Tomato and Pickled Gherkins and served with French Fries **£21.50** (Available also as GF/LF)

Scottish Highland Sirloin Steak (Pan Fried to your liking) (GF/LF)

With Grilled Mushrooms & Tomato, Onion Rings and Hand Cut Chips Accompanied with a Whiskey or Peppercorn Sauce **£36**

Roast Breast of Chicken Supreme (GF/LF)

With Potato Gnocchi, with Garden Vegetables served in a Red Pepper and Tomato Sauce **£20.50**

Spinach and Ricotta Ravioli (V)

Served with Provolone Cheese, Baby Parsnips, Squash and Sundried Tomato Pesto **£19.50**

Beetroot, Red Pepper, and Quinoa Burger (V/VG/LF)

With Garlic, Lemon, Mint, Paprika, Toasted Brioche Bun, Lettuce, Tomato and served with Sweet Potato Fries **£18.75**

Desserts

Chefs Special Sticky Toffee Pudding (V) £10.50

Served with Toffee Sauce and a scoop of Honeycomb Ice Cream

Luxury Chocolate Brownie (V) £10.50

Served with Salted Caramel Ice Cream, Fresh Berries

Artisan Scottish Cheese Plate (V) £15.50

With Fig Chutney, Celery, Cheese Crackers and Oatcakes

Chefs Cheesecake of the Week (see Specials Menu) (V) £10.50

Chefs Own Cheesecake with Raspberry Coulis and Fruit Garnish