



LIGHT BITES

PHILLY CHEESESTEAK SLIDER	7.50
Onions, peppers, provolone cheese, toasted brioche bun	
CHICKEN PARMESAN SLIDER	7.50
Tomato marinara, toasted brioche	
NORTH FLATBREADS	6.50
Please ask your server for selection	
SPICED HAGGIS BON BONS	5.50
Spiced pakora sauce	
PESTO ARANCINI	5.50
Chilli jam, balsamic reduction	
SALT & PEPPER CHICKEN WINGS	7.50
Mixed peppers, onions, fresh chillies	
PANKO PRAWNS	7.50
Pil-pil glaze	
HADDOCK TOSTADA	6.00
Pico de gallo, pineapple gel	
CAULIFLOWER PAKORA	6.00
Spiced pakora sauce	
CORN RIBS	6.50
Garlic & Cajun spice, smoky lime, sriracha crema	
NORTH SHARING PLATTER	27.50
Haggis bon bons, arancini, flatbread, chicken wings, prawns, parmesan truffle fries, mozzarella sticks, onion rings, corn ribs, assorted dips	

3 light bites for 18.00, excludes sharing platter

STARTERS



NORTH FAVOURITES

CHICKEN SUPREME Black pudding croquette, chantenay carrots, tenderstem broccoli, peppercorn sauce	16.00	FISH & CHIPS Mushy peas, pickled onion, tartare sauce Vegan option available	16.00 14.50
PAN SEARED VENISON Pickled blackberries, fondant potato, chantenay carrots, tenderstem broccoli, juniper demi-glace	17.00	CAULIFLOWER STEAK Curried chickpeas & peppers, chilli & lemongrass giant couscous, coconut & mint drizzle, flatbread	12.00
UDON SALMON BOWL Blackened pak choi, picked coriander	19.00	NORTH CAESAR SALAD Baby gem, smoked bacon lardons, sourdough croutons, anchovies, parmesan add chicken	12.00 17.00
TOULOUSE SAUSAGES Roasted garlic mash, crispy leeks, rosemary & thyme jus	15.00		

FROM THE GRILL

CHATEAUBRIAND FOR TWO 500g prime cut, rustic chips, two sauces, two sides	70.00
STEAK FRITES 6oz flat iron steak, tobacco onions, peppercorn sauce, skinny fries	18.00
8oz STEAK BURGER Bacon, mature cheddar, lettuce, tomato, pickle, house sauce, toasted pretzel bun	16.50

SIDES

SKINNY FRIES add Cajun spice or parmesan truffle	3.50 4.50
RUSTIC CHIPS add Cajun spice or parmesan truffle	3.50 4.50
MAC & CHEESE	4.00
CAULIFLOWER & BROCCOLI BAKE	4.00
TOBACCO ONIONS	3.50
TENDERSTEM BROCCOLI & CARROTS	5.00
HOUSE SLAW	3.00

DESSERTS

TUNNOCKS SUNDAE Cranachan ice cream, Scottish tablet, whipped cream, raspberry coulis	6.00	LEMON POSSET TART Lemon custard, meringue, freeze-dried raspberries, prosecco sorbet	6.50
STICKY TOFFEE PUDDING Warm date sponge pudding, vanilla bean ice cream, salted caramel sauce	6.50	THE JAFFA Orange infused sponge, tangy orange glaze, chocolate ganache, blood orange sorbet	6.00
CHEESECAKE OF THE WEEK Vanilla ice cream	6.50		

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A discretionary service charge of 10% will be added to your bill.



As part of our sustainability commitments, we use a "50 Mile Menu". All our dishes are now made from ingredients sourced within 50 miles of our restaurant.