



## SMALL PLATES

<b>TEMPURA-BATTERED COD TACOS</b> Crisp cod, smashed guac, basil aioli, pico de gallo, pickled onion & seared lime	8.00	<b>TRUFFLE &amp; PARMESAN CROQUETTES</b> Truffle potato croquettes, garlic aioli, crispy leeks & shaved parmesan	7.50
<b>SPICED HAGGIS BON BONS</b> Crispy haggis bites served with house-spiced pakora sauce	7.00	<b>PHILLY CHEESESTEAK SLIDERS (2 PCS)</b> Shaved prime steak, sautéed peppers & onions, melted provolone on toasted brioche	7.50
<b>SALT &amp; PEPPER CHICKEN WINGS</b> Crispy wings tossed with fresh chillies, peppers & spring onion	7.50	<b>CHICKEN PARMESAN SLIDERS (2 PCS)</b> Panko chicken, tomato marinara & melted mozzarella on toasted brioche	7.50
<b>PANKO PRAWNS</b> Golden breaded prawns with a sweet & spicy pil-pil glaze	7.50	<b>TRIO OF HOUSE DIPS &amp; FLATBREAD</b> Seasonal, small-batch dips served with charred flatbread	7.00

Choose any 3 light bites for 20.00

## HOUSE SIGNATURES

<b>BUTTERMILK FRIED CHICKEN BURGER</b> Double-dredged buttermilk chicken, bacon, mature cheddar, house slaw, garlic aioli, brioche bun & fries	16.50
<b>NORTH FISH &amp; CHIPS</b> Innis & Gunn battered haddock, mushy peas, pickled onion, tartare sauce & triple-cooked rustic chips	17.00
<b>CHICKEN SUPREME</b> Pan-seared chicken breast, black pudding croquette, Chantenay carrots, tenderstem broccoli & peppercorn sauce	17.50
<b>PAN-ROASTED HAKE</b> Crispy-skinned hake, smoky chorizo & white bean ragù, charred tenderstem broccoli & herb oil salsa verde	22.00
<b>AUBERGINE SCHNITZEL (VG)</b> Panko-crusted aubergine, curried chickpeas & peppers, lemongrass giant couscous, coconut & mint drizzle	16.50

## SIDES

<b>TENDERSTEM BROCCOLI &amp; CARROTS</b>	5.00
<b>PARMESAN &amp; TRUFFLE FRIES</b>	4.50
<b>TRIPLE COOKED RUSTIC CHIPS</b>	4.50
<b>SKINNY FRIES</b>	3.50
<b>MAC &amp; CHEESE</b>	5.00
<b>NORTH HOUSE SLAW</b>	3.00

## FROM THE GRILL

<b>STEAK FRITES</b> 6oz sirloin steak, mixed salad, skinny fries <b>Add any house sauce for 2.50</b>	20.00
<b>8oz STEAK BURGER</b> Dry-aged beef, smoked bacon, mature cheddar, pickles, signature NORTH sauce, brioche bun, skinny fries	17.00

## SALADS

<b>CLASSIC CAESAR</b> Baby gem hearts, smoked bacon lardons, sourdough croutons, shaved parmesan, house Caesar dressing	12.00
<b>THE G.O.A.T</b> Roasted sweet potato, lemongrass giant couscous, pickled red cabbage, avocado, honey-roasted chickpeas, tahini & lime drizzle	13.50

Add chicken to your salad for 4.00

## DESSERTS

<b>STICKY TOFFEE PUDDING</b> Warm date sponge pudding, vanilla bean ice cream, salted caramel sauce	6.50
<b>CHEESECAKE OF THE DAY</b> Vanilla ice cream	6.50
<b>TUNNOCKS SUNDAE</b> Cranachan ice cream, Scottish tablet, whipped cream, raspberry coulis	6.50



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, where possible.