SMALL PLATES

TEMPURA-BATTERED COD TACOS 8.00
Crisp cod, smashed guac, basil aioli, pico de gallo, pickled onion & seared lime.

SPICED HAGGIS BON BONS 7.00
Crispy haggis bites served with house-spiced pakora sauce.

SALT & PEPPER CHICKEN WINGS 7.50
Crispy wings tossed with fresh chillies, peppers & spring onion.

HOT SMOKED SALMON & AVOCADO 9.50
Hot smoked salmon with sliced avocado, citrus vinaigrette and fresh microgreens.

CHICKEN LIVER PARFAIT 7.50
Chicken liver parfait with Scottish oatcakes and homemade tomato chutney.

TRUFFLE & PARMESAN CROQUETTES 7.50
Truffle potato croquettes, garlic aioli, crispy leeks & shaved parmesan.

PHILLY CHEESESTEAK SLIDERS (2 PCS) 7.50
Shaved prime steak, sautéed peppers & onions, melted provolone on toasted brioche.

CHICKEN PARMESAN SLIDERS (2 PCS) 7.50
Panko chicken, tomato marinara & melted mozzarella toasted brioche.

BUTTERNUT SOUP 7.00
Roasted butternut squash soup, pumpkin seeds, chive cream with a warm bread roll.

Choose any 3 light bites for 20.00

HOUSE SIGNATURES

BUTTERMILK FRIED CHICKEN BURGER 16.50
Double-dredged buttermilk chicken, bacon, mature cheddar, house slaw, garlic aioli, brioche bun & fries.

NORTH FISH & CHIPS 17.00
Innis & Gunn battered haddock, mushy peas, pickled onion, tartare sauce & triple-cooked rustic chips.

BRAISED ANGUS RUMP STEAK 23.00
Slow-braised Angus rump steak with red wine and thyme jus, roast potatoes and seasonal vegetables.

SALMON EN CROUTE 21.00
Salmon wrapped in buttery filo pastry, a velvety dill cream, seasonal vegetables, and crispy roast potatoes.

BEETROOT WELLINGTON 20.00
Puff pastry filled with beetroot, savoury vegetables, served with roast potatoes, seasonal vegetables and rich vegan gravy.

TURKEY SPECIAL 21.00
Turkey, homemade stuffing, pigs in blankets, roast potatoes, seasonal vegetables and rich gravy.

SIDES

TENDERSTEM BROCCOLI & CARROTS	5.00
PARMESAN & TRUFFLE FRIES	4.50
TRIPLE COOKED RUSTIC CHIPS	4.50
SKINNY FRIES	3.50
MAC & CHEESE	5.00
NORTH HOUSE SLAW	3.00

FROM THE GRILL

STEAK FRITES 20.00
6oz sirloin steak, mixed salad, skinny fries.
Add any house sauce for 2.50

8oz STEAK BURGER 17.00
Dry-aged beef, smoked bacon, mature cheddar, pickles, signature NORTH sauce, brioche bun, skinny fries.

SALADS

CLASSIC CAESAR 12.00
Baby gem hearts, smoked bacon lardons, sourdough croutons, shaved parmesan, house Caesar dressing

THE G.O.A.T 13.50
Roasted sweet potato, lemongrass giant couscous, pickled red cabbage, avocado, honey-roasted chickpeas, tahini & lime drizzle.

Add chicken to your salad for 5.00

DESSERTS

MULLED BERRY PAVLOVA 7.50
Meringue, Chantilly cream, Mulled winter berries

STICKY TOFFEE PUDDING 7.50
Warm date sponge pudding, vanilla bean ice cream, salted caramel sauce

CHOCOLATE ORANGE CHEESECAKE 7.50
Vanilla ice cream

TUNNOCKS SUNDAE 6.50
Cranachan ice cream, Scottish tablet, whipped cream, raspberry coulis

EASYTIP

Please note that we **do not** add any service charge to our bills. All tips are discretionary and can be made using our EasyTip QR code system. Please ask a member of staff for more information

ALLERGEN LIST: 1. Gluten 1a. Wheat 1b. Rye 1c. Barley 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya 7. Milk 8. Nuts 8a. Walnuts 8b. Cashews 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Molluscs