

STARTERS

SOUP (V, VG, GFA) £6.50

Chef's Homemade Soup of the Day served with a Warm Rustic Roll

BRIE (V) £6.50

Panko Breaded Brie Wedges served with Salad Garnish finished with Cranberry Sauce

SOUP (GF) £7.50

Chef's Homemade Cullen Skink served with a Warm Rustic Roll

CHICKEN £7.25

Breaded Chicken Goujons coated with Cajun Spices, Salad Garnish finished with a Sweet Chilli Dip

SCOTTISH SPECIAL £7.25

Locally Caught Battered Haggis Moons, Salad Garnish and Chef's own Whisky Sauce

PATE (GF) £7.25

Homemade Mackerel Pate served with Salad Garnish and Scottish Oatcakes

MUSHROOMS (V, GFA) £6.75

Wild Mushrooms in a Creamy Mustard Sauce served on Garlic Bread with Fresh Pea Shoots

MAINS

FISH (GFA) £14.50

Fresh Eyemouth Haddock served with Full Salad, Petit Pots and Chips

Available in your choice of Beer Batter, Bread Crumbs or Gluten Free Batter

PORK (GF) £13.50

In House Maple Glazed Ham served with Full Salad and Chips topped with a Runny Fried Egg

PASTA (V) £12.25

Two Cheese Macaroni Oven Baked served with Full Salad and Homemade Garlic Bread

SCAMPI £14.25

Classic Breaded Whitby Scampi served with Full Salad, Petit Pots and Chips

PIE OF THE DAY £13.95

Chef's Special Pie topped with Puff Pastry served with Seasonal Vegetables and Chips

CURRY OF THE DAY (GF) £13.95

Chef's Special Curry of the Day with Basmati Rice, Naan Bread and Papadum

STROGANOFF (V, GF) £13.50

Homemade Wild Mushroom Stroganoff served on a bed of Basmati Rice dusted with Paprika and topped with Fresh Pea Shoots

PLOUGH BURGER £14.50

6oz Beef Burger, Cheddar Cheese, Bacon on a Soft Bap with Salad served with Slaw and Chips

CHICKEN (GFA) £14.25

Battered Chicken Strips coated in an Asian Style Lemon Sauce served on a bed of Basmati Rice topped with Sesame Seeds and Pea Shoots

ALLERGENS

Please alert your server to any allergens or dietary requirements prior to placing your order.
V: Vegetarian VE: Vegan GF: Gluten Free GFA: Option Available

DESSERTS

STP £6.95

Sticky Toffee Pudding with Traditional Butterscotch Sauce served with Vanilla Ice Cream

SPONGE OF THE DAY £6.95

Our own Gillian's Famous Sponges served warm with Custard

POSSET (V, GFA) £6.95

Homemade Lemon Posset topped with Raspberry Coulis served with Homemade Shortbread

WAFFLE (V) £6.95

Belgian Waffle served warm topped with Vanilla Ice Cream finished with Chocolate Sauce

SUNDAE OF THE DAY (V, GFA) £6.95

Ask your server for Chef's Creation layered with Vanilla Ice Cream and Fresh Cream

ICE CREAM

1 Scoop £2.95

2 Scoops £3.95

3 Scoops £4.95

Choice of Flavours

Vanilla

Chocolate

Strawberry

Vegan Vanilla

Today's Special – Ask your server

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