

TO BEGIN

Soup of the Day

Freshly made every day and served
with a Crusty Roll

£4.75

Arbroath Smoked Haddock Crumble

A local delicacy baked in a Cream and Chive
Sauce topped with a Cheese and Herb crumb

£5.75

Battered Chicken Goujons

Succulent strips of Angus Chicken served with
Sweet Chilli Dipping Sauce and Garlic Mayo

£6.75

Breaded Haggis Bonbons

Pirie's Haggis coated in Breadcrumbs
served with Beetroot Purée

£5.95

Scottish Salmon Paté

Our own blend of Salmon from Spinks of
Arbroath, Lemon and Herbs served with Salad
and Oatcakes

£6.25

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Prawn Cocktail

A traditional favourite. Succulent Prawns topped with Marie Rose Sauce

£6.75

Goats Cheese and Sweet Beet Salad

Crumbled Goats Cheese, Beetroot, Lemon Dressing, Walnuts and Crostini

£6.50

Have you seen our Wine List? We have an excellent selection of Old and New World Wines available by the bottle or half bottle and a further selection of individual serve bottles and wines by the glass.

As part of our drive to offer more locally produced food whenever we can, we are committed to sourcing our meat, poultry, fish, vegetables and fruit from within Angus or Tayside and trust the quality shows in the end product.

Suppliers include James Pirie of Newtyle and Scott Brothers Dundee who supply butcher meat, haggis and black pudding.

Turriff's of Montrose supply our fruit and vegetables and our fishmongers deliver from Arbroath and Aberdeen