

STARTERS

HOMEMADE SOUP OF THE DAY £3.50
served with crusty bread **V**

MOULES-MARINIERE £5.75
steamed mussels in a cream, white wine, garlic and parsley sauce, served with crusty bread

STORNOWAY BLACK PUDDING & PAN-FRIED SCALLOPS £7.00
served with sweet potato purée and chorizo

CHICKEN LIVER PÂTÉ £5.50
served with toasted brioche, and homemade tomato & red onion chutney

ARBROATH SMOKIE FISHCAKE £5.50
served with a poached egg, hollandaise sauce & a watercress garnish

CARAMELISED ONION & GRUYERE TART £5.50
served with roquette and basil pesto **V**

SHARING BOARDS

THE CHEF'S SAMPLER £13.50
chef's selection of hors d'oeuvres

CHARCUTERIE £14.95
serrano ham, milano salami, chorizo, pecorino cheese, potato & fennel salad, toasted ciabatta, and pickles

ANTIPASTI £10.50
hummus, buffalo mozzarella w/ basil pesto, mixed olives, marinated roast vegetables, and toasted ciabatta **V**

CURED FISH £13.50
sweet cured herring, rollmop herring, smoked salmon, smoked mackerel pâté, potato & fennel salad, toasted ciabatta, and pickles

MAINS

21 DAY AGED RIB EYE STEAK £21.00
served with grilled mushroom, slow roasted tomato, hand cut chips, and a choice of sauce: garlic butter, peppercorn sauce, béarnaise or blue cheese

AUBERGINE, MUSHROOM & CHICKPEA CURRY £11.00
served with rice, chapati, and mango chutney **VF/GF**

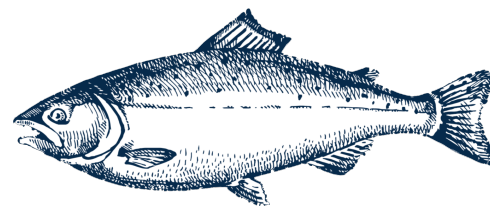
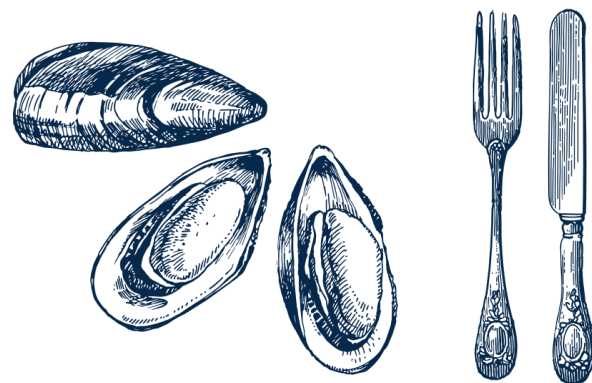
SPINACH & RICOTTA FILO PARCELS £9.75
served with pine nuts and pear salad **V**

SHIN OF BEEF PIE £11.50
served with seasonal vegetables and baby potatoes

THE CALEY BURGER £11.00
6oz Scotch beef burger served with coleslaw, hand cut chips and a choice of relish: tomato, smoked bbq, jalapeño or red onion marmalade
add bacon or haggis for an extra £1.25

HAGGIS, NEEPS & TATTIES £10.50
served with whisky sauce and pomegranate

HALLOUMI & PORTOBELLO MUSHROOM BURGER £10.50
served with hand cut chips, coleslaw and black olive tapenade **V**

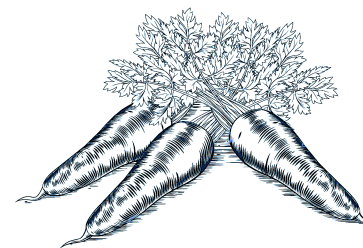


FROM THE SEA

BARNEY'S BEER BATTERED SCOTTISH HADDOCK £11.00
served with hand cut chips, minted mushy peas and tartare sauce

MOULES-FRITES £11.95
steamed mussels in a cream, white wine, garlic and parsley sauce, served with hand cut chips and crusty bread

PAN-FRIED SEABASS £13.75
served with sautéed new potatoes, baby spinach and asparagus spears, with a caper butter



SALADS

SWEET POTATO & BABY SPINACH £6.50
with a soy dressing **VF**

NICOISE SALAD £6.50
french beans, olives, new potatoes, tomato and boiled egg **V**

QUINOA, FETA & TOASTED ALMOND £7.50
seasonal vegetables, with a lemon dressing **V**

SMOKED PANCETTA, CHICKEN & MANGO £8.00
with a honey mustard dressing

SIDES

HAND CUT CHIPS £2.95

CAJUN FRIES £2.95

ONION RINGS £2.95

HAGGIS BON BONS £2.95

SEASONAL VEGETABLES £3.00

ROQUETTE & PARMESAN £3.75

MIXED GARDEN SALAD £3.75



DESSERTS

LEMON MERINGUE CHEESECAKE £5.50
homemade lemon curd cheesecake with Italian meringue topping

DARK CHOCOLATE ORANGE TORTE £5.50
rich chocolate torte with orange liqueur, served with ice cream

STICKY TOFFEE PUDDING £5.75
served with butterscotch sauce and ice cream

KNICKERBOCKER GLORY £5.50
homemade ice cream, crushed meringue, marshmallow, fruit compote and chocolate flake

FRESH FRUIT SALAD £5.50
served with lemon sorbet **VF/GF**

FRUIT CRUMBLE OF THE DAY £5.50
served with ice cream or homemade custard

CHEESEBOARD £7.00 / £13.00
selection of Scottish cheeses, oatcakes and quince jelly