



EAT. DRINK. SAMPLE

# SET MENU AVAILABLE ALL DAY MON - WED

2 COURSES  
FOR £12



3 COURSES  
FOR £15



## STARTERS

HOMEMADE SOUP OF THE DAY (V)  
*served with warm bread and butter*

CHICKEN LIVER PÂTÉ  
*served with apple, date & sage chutney and oatcakes*

GRILLED GOATS CHEESE (V)  
*served with cherry tomatoes & balsamic glaze*



## APERITIFS

PROSECCO £5.75

FRENCH 75 £6.50  
*Tanqueray London dry Gin,  
fresh lemon and sugar, shaken over  
ice and garnished with a lemon twist*

MARTINI £6.95  
*Ciroc Vodka or Martin Miller  
Gin stirred over ice with Noilly Prat  
Vermouth  
- Dry, wet or dirty  
- Olive or a twist*

## MAINS

TRADITIONAL FISH & CHIPS  
*Barney's beer battered haddock, served with minted mushy peas,  
hand cut fries & tartare sauce*

SWEET POTATO &  
CAULIFLOWER KORMA (V/GF)  
*Sweet potato and cauliflower cooked in an aromatic almond &  
coconut sauce, served with cinnamon rice, chapatti & mango chutney*

THE CALEY PIE  
*Chef's "Pie of the day" (ask your server) served with seasonal  
vegetables, new potatoes or hand cut chips*

## SIDES

Hand cut fries £3.00

Cajun fries £3.00

Parmesan fries £3.00

Mixed salad £3.00

Onion rings £3.50

Mac & Cheese £4.50

## DESSERTS

*Our famous sticky toffee pudding, served with butterscotch sauce &  
vanilla ice cream*

*Dark chocolate & salted caramel tart with berry compote*

*Knickerbocker glory*



## ARTISAN COFFEE

Espresso £1.75

Latte £2.50

Americano £2.00

Cappuccino £2.50

Mocha £2.75

Rocky road hot chocolate £4.00

Hot chocolate orange £3.50

## ETEAKET ARTISAN TEA

POT OF TEA,  
FROM £2.25

CHOOSE FROM:

Breakfast blend

Royal Earl Grey

Blooming marvelous

Perfect peppermint

Chillaxing chamomile

Lemon and ginger



Please inform staff of any allergies | V = vegetarian | GF = gluten free

WE ARE PROUD TO SUPPORT LOCAL FARMERS AND SUPPLIERS. ALL OF OUR MEATS ARE SCOTTISH WITH FULL TRACEABILITY TO ENSURE ONLY THE HIGHEST STANDARD OF FOOD IS SERVED TO YOU