STARTERS

Sunblushed Tomato & Mozzarella Bruschetta (v) Pesto, balsamic drizzle	ı	£8.00
Haggis Bon Bons Sweet & spicy Irn Bru sauce		£9.00
Pulled Pork Bao Buns (vo) Rhubarb & chilli chutney		£9.00
Sticky Chicken Wings (VO) Maple & soy sauce marinated chicken wings		£8.00
Soup Of The Day (vo) Served with a warm bread roll & butter		£6.00
Cullen Skink Served with a warm bread roll & butter		£7.00
Chicken Tikka Skewers Yoghurt & mint dip		£7.50
Coconut Breaded King Prawns Mango Marie rose coconut dip		£8.00
	STARTER	SHARER
House Nachos (VEO)(VO)	£7.50	£14.50

SHARERS FORTWO

Selection of cured meats, marinated mozzarella, balsamic onions, sunblushed tomatoes, hummus, baby cornichons & olives. Served with warm bread

£20.00

Melted cheese, sour cream, jalapeños, guacamole & homemade corn salsa. Add: Haggis +£2 | Beef Chilli (vo) +£2 | Pulled Pork (vo) +£2

Ferryhill Feast £18.00

Chicken goujons, onion rings, wedges, jalapeno poppers, garlic bread, haggis bon bons. BBQ & sweet chilli dips.

£19.00 Seafood Platter

Battered haddock goujons, coconut breaded king prawns, smoked salmon, whitebait, popcorn shrimp, nduja mayo, Mango Marie rose coconut dip, rosemary & sea salt fries

SALADS

Top with your choice of:

Chicken £3 | Smoked Tofu £3 | Halloumi £3 | Hot Smoked Salmon £3

£14.00 Classic Caesar (vo)

Gem lettuce, bacon pieces, herbed croutons, shaved parmesan & creamy Caesar dressing.

£15.00 Peach Panzanella (v)

Gem lettuce, heritage tomatoes, charred peach, herb crutons,

lemon & caper dressing

£15.00 Greek Salad (v) Olives, feta, cucumbers, tomato, pickled red onion, baby gem

dressed with olive oil

£4.00 Chips... Skinny Fries £4.00 Sweet Potato Fries £4.00 Wedges .. £4.00 Garlic Bread £4.00 £4.00 Jalapeño Poppers. £4.00 $Onion\ Rings \ {\rm (GFO)}$ Corn Ribs.. £4.00 £4.00 Side Salad

MAINS

Ferryhill Steak Pie Prime Scotch beef in rich gravy with crispy pastry, skirlie, seasonal vegetables and chips or potatoes	£18.00
Beef Olives Scottish beef with oatmeal stuffing, rich gravy, braised vegetables & creamy mashed potatoes	£18.00
Roasted Beer & Lime Cauliflower Tacos (v) Guacamole, sour cream, coriander slaw & charred peach salsa	£14.00
Pork & Apple Sausages Served with dill mash, pickled fennel, cider & onion gravy	£16.00
Macaroni Cheese (v) Classic macaroni cheese. Stack with your choice of: Haggis $+£2$ Black Pudding $+£2$ Fajita Chicken $+£2$ Bacon $+£2$	£14.00
Crispy Chicken Goujons Chips & coleslaw with BBQ or Sweet Chilli dip	£16.00
Green Pesto Tagliatelle (v) Tagliatelle tossed with creamy pesto sauce and cherry tomatoes. Served with garlic bread. Chicken $+\pounds2$ Smoked Tofu $+\pounds2$ Halloumi $+\pounds2$	£14.00
Chicken Tikka Skewers Rice, yoghurt & mint dressing, chota naan bread	£17.00
Sizzling Fajitas (v) Warm tortilla wraps, sour cream, guacamole, salsa, grated cheese	

FROM THE SEA

Chicken £17 | Vegetable £14 | Halloumi £15.50

with pineapple salsa, fragrant long grain rice & mixed leaves

Ferryhill Haddock & Chips Fresh North Sea haddock, garden peas & homemade tartare sauce Breaded Battered Gluten Free	£18.50
Castle Bay Scampi Breaded scampi, garden peas, chips & homemade tartare sauce	£17.00
Firecracker Salmon Fresh salmon fillet marinated in our special in house firecracker blend served	£18.00

All burgers are served in a brioche bun with gem lettuce, tomato, relish & chips. Cajun Black & Blue 60z beef burger, black pudding, blue cheese & cajun spiced fries

£17.50 Ranchers Chicken Chargrilled chicken breast with smoky BBQ sauce, streaky bacon & mozzarella

GOURMET BURGERS

£18.00

£1 Each £2 Each

CLASSIC BURGERS

6oz Scottish Beef £15.50 £14.50 Chargrilled Chicken Breast £14.50 Beyond Meat (VE)

Add Toppings Cheddar Cheese / Bacon / Fried Onions / Haggis / Black Pudding Beef Chilli / Blue Cheese / Smoky Bean Chilli

SUNDAY FEAST

Traditional Sunday roast served every Sunday from 12 noon until 8pm

Allergen information available on request. Some dishes may contain traces of nuts. Ask our staff for **GLUTEN FREE** & **VEGAN** specific menus. $Vegetarian\ Dish\ (v)\quad Contains\ Nuts\ ({\tt N})\quad May\ Take\ Longer\ To\ Cook\ (\odot)$