



**DINNER**



## SHARING STARTERS

- THE VEGGIE BOARD** — £13.95  
Roast red pepper hummus, flatbread crisps, warm crumbed Brie wedges, chargrilled vegetables, tempura, cauliflower & shallot pakora
- HOUSE PLATE** — £14.95  
Chicken tempura, warm crumbed Brie wedges, king prawn pil pil, haggis-bon bons, fine liver pâté
- SEAFOOD PLATE** — £15.95  
Oak smoked salmon, beer battered fish goujons, garlic & cream mussels, king prawn tempura, prawn Marie rose salad

## STARTERS

- HOUSE STACK** — £6.95  
Stornoway black pudding, poached egg, potato scones, Parma ham crisp, hollandaise
- WARM GOATS CHEESE & SUN-BLUSHED TOMATO BRUSCHETTA** — £6.50  
On a warm, crisp ciabatta drizzled in basil oil
- FLAT IRON STEAK SOFT TACOS** — £7.25  
Green slaw, spring onion crème fraiche
- CHEF'S SEASONAL SOUP** — £4.95  
Warm crusty bread
- SEARED KING SCALLOPS** — £9.95  
Black pudding bon bons, cauliflower purée, chorizo oil
- FINE CHICKEN LIVER PÂTE** — £6.50  
Walnut & pumpkin seed bread, spiced fruit chutney
- CLASSIC PRAWN COCKTAIL** — £7.95  
Crisp baby gem, tomato & a tempura prawn skewer
- STEAMED SCOTTISH MUSSELS** — £7.75 / £12.95  
Garlic & cream / Thai curry / Chorizo & cider
- KING PRAWN PIL PIL** — £7.95  
Chilli oil, coriander, garlic & herb bread
- CRISPY TEMPURA** — £6.50 / £11.50  
Wasabi mayo, sesame dressing
- Vegetable — £6.95 / £12.95  
Chicken — £7.50 / £13.50  
King prawn — £6.95 / £13.25  
Mixed

Food allergens & intolerances: Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering.

Vegetarian option — **♦** Vegan option — **♦♦**

## HOUSE FAVOURITES

- TRADITIONAL STEAK & ALE PIE** — £18.95  
Prime Scotch beef, gravy, roast vegetables, your choice of creamy mash or fries
- AROMATIC THAI CHICKEN CURRY** — £13.50  
Coconut, lemongrass, chilli & lime, fragrant rice, prawn cracker
- CLASSIC FISH & CHIPS** — £12.75  
Innis & Gunn beer batter, mushy peas, tartare sauce, lemon
- TENDER RACK OF BARY BACK RIBS** — £16.95  
Sticky BBQ glaze, smoky pit beans, roasted corn on the cob, Caesar gem salad

## SEASONAL SPECIALITIES

- THYME ROASTED BREAST OF CHICKEN** — £18.95  
Free-range chicken, parmentier potatoes, wilted greens, Morel mushroom café au lait jus
- MONKFISH & PRAWN MASSAMAN CURRY** — £17.95  
Aromatic peanut & coconut sauce, spicy rice
- CAULIFLOWER, CHICKPEA & COURGETTE CURRY** — £11.95  
Tikka sauce, coriander rice
- FLAT IRON STEAK** — £20.95  
Broccoli & aïtillon purée, sautéed chanterelle mushroom, red wine jus
- MARINATED FILLET OF SALMON** — £16.95  
Spring onion & potato purée, grilled asparagus, Mull cheddar & parsley cream

## SIDES

- MINI MAC & CHEESE** — £2.95
- FRIES** — £2.95
- CAJUN FRIES / CHILLI & PARMESAN FRIES** — £3.25
- TRUFFLE & PARMESAN FRIES** — £3.55
- INNIS & GUNN BATTERED ONION RINGS** — £2.95
- CHUNKY HOUSE SALAD** — £3.45  
Honey & mustard dressing
- PURI PIRI SWEET POTATO WEDGES** — £2.95
- CORN ON THE COB** — £3.45  
Herb salt
- HALLOUMI FRIES** — £4.25  
Almond & lemon dip

# SPRING MENU

Enjoy our seasonally changing, locally sourced market fresh dishes at great value.

## STARTERS

- SHORT RIB OF BEEF BON BONS** — £6.95  
Burnt onion mayo, crisp leeks
- SEARED FILLET OF WEST COAST MACKEREL** — £6.45  
Cucumber, coriander & chilli oil
- GRILLED GOLDEN CROSS GOATS CHEESE** — £6.95  
Stornoway black pudding, glazed figs, almond dressing
- CRISP SALT & PEPPER SQUID** — £6.50  
Sriracha mayo, lemon
- ROAST PEPPER & SPICED TOMATO HUMMUS** — £5.50  
Chargrilled vegetables, flatbread crisps

## MAINS

- SLOW COOKED LAMB SHANK** — £18.95  
Pea & lemon risotto, sprouting broccoli, mint sauce vierge
- CHICKEN SATAY NOODLES** — £13.95  
Spicy satay sauce, Pak choi & Chinese greens, crushed roast peanuts, lime
- ROAST SWEET POTATO, TENDERSTEM BROCCOLI & WILD RICE SALAD** — £10.95  
Beetroot crisps, curried raisin dressing
- PAN SEARED SALMON SPAGHETTI** — £13.95  
Lightly smoked salmon, dill creme fraiche with wilted rocket & copers
- SEARED SEA BASS & PRAWN SALAD** — £16.95  
Lightly pickled carrot & fennel, blood orange, chicory, pink peppercorn dressing
- BREAST OF CHICKEN & CHORIZO MOUSSE** — £13.95  
Wrapped in Parma ham, crispy fried potato, sautéed greens, cherry tomato salsa, smoked paprika drizzle

## DESSERTS

- COMPOSITE OF SCOTTISH RHUBARB** — £5.95  
Mini meringues, clotted cream, ginger syrup
- PINEAPPLE & COCONUT PANNA COTTA** — £5.95
- JERSEY ROYAL POTATOES** — £3.45  
Mint butter
- WILTED SPINACH & SAUTÉ MUSHROOMS** — £3.45
- LIGHTLY PICKLED CARROT & SQUASH SLAW** — £1.95

- CAJUN CHICKEN CREPES** — £12.95  
Sauté peppers, spiced cream, cheddar glaze, your choice of fries or House salad
- THREE CHEESE MACARONI** — £9.95  
Barney's cheddar, crumb, garlic & herb bread, your choice of fries or House salad

- SIZZLING FAJITAS** — £19.95  
Flour tortillas, salsa, sour cream, mozzarella
- Vegetable — £10.95  
Chicken — £13.95  
King prawn — £15.95  
Beef — £20.95

## PREMIUM CUTS

We are proud members of the Scottish Beef Club and all of our grass-fed beef is locally supplied by Campbells of Linlithgow. All our steaks are served with crispy onions, roast tomatoes, watercress and your choice of side and sauce.

- RIBEYE 8OZ** — £21.95
- SIRLOIN 10OZ** — £24.95
- FILLET 8OZ** — £23.95

- CHOOSE A SIDE** — £3.00 EACH  
Fries / Sweet potato wedges / Rosemary & sea salt wedges /

- CHOOSE A SAUCE** — £3.00 EACH  
Peppercorn or Cafe de Paris butter

- HOUSE SPECIALITY SAUCES** — £3.00 EACH  
Béarnaise / King prawn surf & turf / 'Blue Murder' cheese fondue

## BURGERS

- Our burgers are served with a Bakehouse milk bun, crunchiness slaw, house sauce, fries & dill pickle
- PRIME STEAK** — £17.95
- SOUTHERN FRIED CHICKEN** — £11.95
- VEGAN BURGER** — £11.50  
Carrot, cumin & 5 bean burger with sweet potato fries & slaw
- COACH HOUSE BEER BRAISED BRISKET** — £13.25  
Oak smoked cheddar melt, pit beans, Cajun spiced fries

- EXTRA TOPPINGS** — £1.00  
Cheddar / Bacon / Haggis / Onion Rings
- Blue Cheese / Chorizo & Cheese Melt — £1.50

# Dinner Menu

1. Using the Menu Provided Pick one option from each of the following sections: -

- Sharing Platter
- Starter
- House Favourites
- Seasonal Specialities
- Sides
- Premium Cuts
- Burger

Once you have selected on dish from each section add up the total cost to see your final bill.

2. How Many Vegetarian options are on the menu?
3. Add the total amount of vegetarian options and vegan options together
4. Can you buy Two main dishes & two sides for less than £50? ( provide the dish names & Dish Costs)
5. Is there any dishes on the menu that contain Stilton cheese?

## Confidence in Maths

Showing your working complete the following sums: -

1.  $5+10=$

2.  $10+16=$

3.  $21+16=$

4.  $14+31=$

5.  $16+7=$

6.  $30+10=$

7.  $33+14=$

8.  $14+45=$

9.  $36+34=$

10.  $25+25=$

