



Starters

Soup of the Day (V) Chef's daily soup served with a warm bread roll and butter	£7.95
Scottish Mussels Fresh Scottish mussels in a rich, creamy garlic sauce, served with a warm bread roll	£10.95
Duo of Hot & Cold Smoked Salmon (GF) Hot smoked salmon and cold-cured smoked salmon, served with garlic dill cream and assorted leaves	£10.95
Burrata Caprese (V, GF) Fresh burrata mozzarella with heirloom tomatoes, served on a bed of mixed leaves with basil pesto	£8.50
Chicken Liver Pâté Smooth, rich chicken liver pâté served with oatcakes, chutney, and a fresh side salad	£8.25
Falafel & Hummus Salad (VE, GF) Crispy golden chickpea fritters with creamy hummus and a fresh side salad	£8.25
Haggis Bon Bons Crispy haggis bon bons served with tangy pickled beetroot and a rich Scotch whisky sauce	£8.50

Please let us know when ordering if you have any allergies or dietary requirements.

V – Vegetarian | **VE** – Vegan | **GF** – Gluten Free



Mains

Caesar Salad	£16.95
Crisp romaine lettuce with toasted croutons, parmesan shavings, and anchovies. Choose from grilled chicken breast or dill-smoked salmon £5.95	
Pan-Roasted Chicken Supreme (GF)	£19.50
Juicy chicken supreme with rich peppercorn sauce, served with seasonal vegetables and creamy mashed potatoes	
Chicken Tikka Masala	£21.50
Tender chicken in a creamy, spiced masala sauce, served with fragrant basmati rice and warm naan bread	
Steak & Ale Pie	£19.50
Slow-braised tender beef in a rich gravy with onions and herbs, topped with golden flaky pastry. Served with seasonal vegetables and creamy mashed potatoes	
Buchanan Burger	£16.95
Juicy 6oz beef patty in a brioche bun, served with crispy chips and creamy coleslaw. Add cheese £1.50 Add bacon £1.50	
Beer-Battered Fish & Chips	£16.50
Crispy beer-battered haddock served with chips, tartar sauce, mushy peas, and a lemon wedge	
Pan-Seared Fillet of Sea Bass (GF)	£18.50
Served with a creamy dill butter sauce, seasonal vegetables, and creamy mashed potatoes	
Jackfruit Burger (VE)	£16.50
Pulled jackfruit patty with lettuce, tomato, and gherkins, topped with vegan aioli in a toasted bun.	
Five-Bean Chilli (VE)	£16.50
Slow-simmered five-bean chilli in a rich tomato and spice sauce, served with steamed rice.	
Vegetable Tikka Masala (V)	£16.50
Mixed vegetables in a creamy, spiced tikka masala sauce, served with basmati rice and warm naan bread.	

Sides – £4.50 each

Chips | Onion Rings | Mashed Potato | Seasonal Greens | Garden Salad

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Desserts

Sticky Toffee Pudding (V) Sponge cake drenched in rich toffee sauce, served with vanilla ice cream	£7.50
Raspberry & Gin Cheesecake (VE, GF) Creamy raspberry cheesecake infused with gin, topped with fresh berries and tangy berry compote	£7.50
Chocolate Truffle Torte (V, GF) Belgian chocolate truffle mousse on a chocolate crumble base, served with vanilla ice cream	£7.50
Scottish Cheese Board (V) A curated selection of Scottish cheeses served with crackers, chutney, and grapes	£9.95
Trio of Ice Cream (V) A selection of creamy dairy ice creams in a variety of delicious flavours - chocolate, vanilla and strawberry	£6.50

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