

JOHN MUIR ROOM MENU

STARTERS

- Cullen skink* 8
- Soup of the day (vg) 6
- Wild mushroom stroganoff, crostini (vg)* 7
- Chicken liver pate, cornichons, sourdough* 7
- Mussels in cider and pancetta, sourdough* 8/16
- Haggis tart, peppered sour cream, salad 8
- Goats cheese bruschetta, watercress salad, pomegranate molasses (v) 7

SMALL PLATES

- Olives (vg)* 4
- Hummus & flat bread (vg)* 5
- Burrata heritage tomato, bread* 8
- Charcuterie, buffalo, sun blushed tomato, olives, bread* 10

MAINS

- Steak pie, seasonal veg, potatoes or hand cut chips 14
- Beer battered haddock, hand cut chips, tartar, pea puree* 15
- Ox cheek ragu, spaghetti 14
- Garlic roast heritage tomato risotto (v)* 14
- Crispy halloumi, avocado and orange salad (v)* 12
- Roast squash, mango and Israeli cous cous, salad pomegranate, pine nuts (vg) 12
- Mac 'n' cheese /10 - *add crayfish /crispy bacon / black pudding + 2*

GRILL

- Cheeseburger* 15 Venison burger* 16 Vegan burger 12 Chicken burger* 15
- All served with homemade burger relish and hand cut chips - *add bacon /1.50*
- 6oz Ribeye 14 8oz Sirloin 25 - served with hand cut chips and a pepper sauce

KIDS

- 2 Courses 8.50**
- Mini battered fish & chips*
- Southern fried chicken goujons, chips
- Spaghetti with tomato sauce and bread (v)
- Classic margherita pizza (v)
- Chocolate fudge cake with ice cream
- Choice of ice cream*
vanilla | strawberry | chocolate

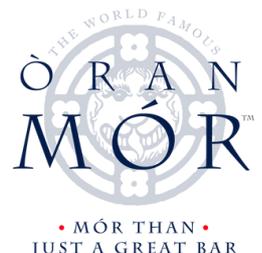
SIDES

- Hand cut chips 4.50
- Green salad 4.50
- Seasonal vegetables 4.50
- Baby potatoes with parsley butter 4.50

**Dishes are or can be made gluten free*

DESSERTS

- Rhubarb Posset* 7
- Sticky toffee, ice cream* 7
- Chocolate brownie, ice cream(vg) 7
- Cheesecake of the day 7
- Selection of ice cream or sorbet* 6



Our Suppliers: Seasonal Produce | ABR | Freedom Bakery | George Mews | Simpson Game

INTERESTED IN PRIVATE DINING?

We've got a beautiful Private Dining Room that can accommodate up to 45 guests, just ask one of our team for more information.

