

A LA CARTE MENU

STARTERS

SOUP OF THE DAY (v) (gfa) 6

crusty bread

CHICKEN LIVER PÂTÉ (gfa) 8

apple and plum chutney, oatcakes

HAGGIS BITES 8

breaded haggis bites, whisky cream sauce

GARLIC MUSHROOMS (v) (gfa) 8

toasted ciabatta, truffle oil

BRUSCHETTA (v) (gfa) 8

tomato & olive bruschetta, balsamic, rocket

CAULIFLOWER BITES (vg) 8

cauliflower bites coated in buffalo sauce with ranch dressing dip

GIN CURED SALMON (gf) 9

Hendricks gin cured salmon, cucumber & fennel salad, dill dressing

PRAWN COCKTAIL (gf) 9

tiger prawns, marie rose, baby gem lettuce, cherry tomatoes, cucumber, lemon

MAINS

SEA BASS (gf) 15

pan fried sea bass fillet, sautéed potatoes, greens, sauce vierge

SALMON 18

Parma ham wrapped salmon fillet, sun dried tomato, spinach gnocchi

HOUSTONS FISH & CHIPS 16

Houstons beer battered haddock fillet, hand cut chips, tartare sauce, minted peas, lemon

CAULIFLOWER STEAK (gf) (v) 12

spiced cauliflower, couscous and pomegranate salad, lime and mint dressing

PENNE ARRABIATA (v) (gfa) 12

penne, spiced Napoli sauce, basil

WILD MUSHROOM TAGLIATELLE (vg) (gfa) 12

wild mushroom and truffle tagliatelle in a parmesan cream sauce, rocket

SALSICCIA PENNE (gfa) 14

Italian sausage, penne, jalapenos, Napoli sauce, parmesan, rocket

STEAK PIE 17

puff pastry, vegetables, choice of hand cut chips or creamed potatoes

TUSCAN CHICKEN (gfa) 17

chicken escalope, parmesan and sun dried tomato sauce, greens, sautéed potatoes

CHICKEN ESCALOPE 17

chicken escalope, haggis, greens, creamed potatoes, whisky cream sauce

RUMP OF LAMB (gfa) 21

lamb rump, creamed potatoes, tender stem broccoli, bordelaise sauce

HOUSTONS BURGER (gfa) 15

brioche bun, burger sauce, baby gem lettuce, tomato, red onion, gherkins, coleslaw, skinny fries

CRISPY CHICKEN BURGER 15

brioche bun, buffalo sauce, baby gem lettuce, tomato, red onion, gherkins, coleslaw, skinny fries

CHICKEN TIKKA BURGER (gfa) 15

brioche bun, spiced onions, baby gem lettuce, tomato, coleslaw, skinny fries

FALAFEL BURGER (va) (vg) (gfa) 12

brioche bun, lime and mint dressing, baby gem lettuce, tomato, coleslaw, skinny fries



_ GRILL

8oz FILLET 34

8oz SIRLOIN 28

10oz RIBEYE 32

all steaks served with hand cut chips, vine cherry tomatoes, mushroom and choice of sauce or butter

CHOOSE YOUR STEAK SAUCE:

garlic and herb butter / truffle and parsley butter / chorizo and chive butter / peppercorn sauce / bordelaise sauce / whisky cream sauce

HOW WOULD YOU LIKE YOUR STEAK?

RARE - mostly red with a hint of pink

MEDIUM RARE - mostly pink with a hint of red

MEDIUM - a central pink band

MEDIUM WELL - thoroughly cooked with a hint of pink

WELL DONE - brown throughout

_ HAND STRETCHED PIZZA

MARGHERITA (vg) 11

sugo, mozzarella, basil

PEPPERONI 13

sugo, mozzarella, pepperoni

VEGETALI (vg) 13

sugo, mozzarella, pepper, red onion, wild mushroom, olives, topped with rocket

SPICY CHICKEN 14

sugo, mozzarella, spiced chicken

ITALIAN SAUSAGE 14

sugo, mozzarella, salsiccia, red onion, peppers

DIABLO 14

sugo, mozzarella, nduja sausage, jalapenos

HAM & MUSHROOM 14

sugo, mozzarella, ham, wild mushroom

TUNA 14

sugo, mozzarella, tuna, sweetcorn, jalapenos

BBQ CHICKEN & CHORIZO 15

bbq base, mozzarella, chicken, chorizo

_ SIDES & SAUCES

HAND CUT CHIPS 4

SKINNY FRIES 4

WILTED GREENS 5

GARLIC BREAD 4

MIXED VEGETABLES 5

SIDE SALAD 4

SWEET POTATO FRIES 5

PEPPER SAUCE 4

BORDELAISE SAUCE 4

WHISKY CREAM SAUCE 4

_ DESSERTS

STICKY TOFFEE PUDDING (vg) 6

sticky toffee pudding with toffee sauce and vanilla ice cream

CRÈME BRÛLÉE (vg) 7

vanilla crème brûlée with shortbread

CHEESE BOARD (gfa) 9

selection of Scottish cheeses, plum and apple chutney and oatcakes

APPLE & CHERRY CRUMBLE (vg) 6

served with vanilla custard

DOUBLE CHOCOLATE BROWNIE (vg) 7

double chocolate brownie, chocolate sauce, raspberry sorbet

SELECTION OF ICE CREAMS & SORBETS (vg) (gfa) 5

ask your server for today's available ice creams and sorbets

(v) Vegan / (vg) Vegetarian / (gf) Gluten Free / (gfa) Gluten Free Alternative

Please ask for our allergen guide should you have any specific dietary requirements. Let us know of any food allergies before placing your order, even if you have eaten the dish previously. Whilst every care is taken to reduce the risk of contamination, unfortunately we cannot guarantee that our dishes will be 100% allergen free. Please ask your server if you require further information. Please note: Gratuities are shared between all of our staff. Optional service charge on tables of 6 or more. All of our dishes are freshly produced, please allow for seasonal change.