SET MENU

£30 PER PERSON

Starter

HALLOUMI TACOS 🌾🥛
*Blackened Cajun spiced halloumi served in a soft tortilla
with crisp vegetables, tomato salsa and guacamole.*

MACARONI CHEESE CROQUETTES 🌱🥛🥚🌾🥛
*Mac n cheese pasta encrusted in breadcrumbs
& fried with Bertie's Slaw, with beetroot ketchup.*

HAGGIS SPRING ROLLS 🌾
Locally produced haggis in crispy pastry, served with our own sweet chilli sauce.

SALT AND PEPPER SQUID 🌾🥚🦪🥛 *(gluten free available)*
*Succulent pieces of squid, lightly coated in seasoned flour then deep fried.
Served with garlic mayonnaise and a wedge of lemon.*

Mains

BATTERED FILLET OF HADDOCK 🌾🥚🌿🐟🥛🍷 *(gluten free available)*
Served with twice cooked chips and tartare sauce

STEAK PIE 🌾🥚🍷
*Tender pieces of braised steak, slow cooked in gravy and encased in puff pastry.
Served with garden peas and twice cooked chips or mash.*

BERTIE'S VEGAN BURGER 🌱🌾
*Plant based vegan patty served with spiced vegan cheese on a toasted
brioche bun with tomato and cos lettuce. Served with twice cooked chips.*

BAKED HADDOCK 🥚🌿🐟🥛
served with lemon & herb butter, twice cooked chips & tartare sauce

BERTIE'S BREADED CHICKEN ESCALOPE 🌾🥚🥛
*Pan fried panko breaded chicken escalope, served with a garlic
and herb butter, twice cooked chips and Bertie's slaw.*

Desserts

STICKY TOFFEE PUDDING 🌱🌾🌿🥛
Handmade and served with toffee sauce and ice cream.

CARAMEL APPLE CRUMBLE 🌱🥛 *(gluten free available)*
*A gluten free alternative. Stewed apples topped with caramel
pieces & a gluten free crumble. Served with custard.*

CHOCOLATE BROWNIE SUNDAE 🌱🌿🥛
*Soft ice cream topped with gluten free brownie bites,
chocolate sauce, puff candy, fresh cream & a chocolate straw.*

RASPBERRY SORBET 🌱 *(Vegan friendly)*
*Our light zingy raspberry sorbet topped with a mixed berry compote
is the perfect dessert if you are looking for something fresh & light*

🌱 VEGETARIAN 🥜 PEANUTS 🌰 NUTS 🌿 SESAME SEEDS 🌾 CEREALS CONTAINING GLUTEN
🌍 CRUSTACEANS (SHELLFISH) 🐟 FISH 🦪 MOLLUSCS (SHELLFISH) 🍷 SULPHUR DIOXIDE
🥚 EGGS 🥛 MILK 🫙 MUSTARD 🫘 LUPIN 🌿 SOYA 🌿 CELERY