

LUNCH MENU

SERVED FROM 12PM



NIBBLES

SOURDOUGH BREAD  £5
balsamic & extra virgin olive oil

GORDAL PICANTE OLIVES   £5

TRUFFLE POPCORN   £5

SMOKED ALMONDS   £5

FRICKLES & THOUSAND ISLAND DIP   £5

CHARCUTERIE BOARD for 2 £19
Parma ham, mortadella, chorizo, mozzarella, Gordal olives, onion chutney & sourdough bread

TOASTIES

All toasties served on our Mhor sourdough bread with house salad

SOUP & TOASTIE COMBO £16
Small bowl of today's soup with any toastie

THE CAPRESE £10
Tomato, pesto & mozzarella

THE RACHEL £10
Roast turkey, emmental, slaw & thousand island dressing

REUBEN £10
Pastrami, sauerkraut, swiss cheese & gherkins

KIMCHI £10
3 cheese, kimchi & spinach

THE CROQUE MONSIEUR £10
Bechamel sauce, roast ham & extra mature cheddar

MAINS

SOUP OF THE DAY £8
Served with Mhor sourdough bread

MACARONI CHEESE £16.5
Leeks, bacon & spinach with herb crumb

FISH & CHIPS £18.5
Peterhead haddock, fries, mushy peas & tartare sauce

SHETLAND MUSSLES £9 | £16
White wine, garlic, herbs, cream & sourdough

CULLEN SKINK £10
Smoked haddock, leeks & potato

VENISON HAUNCH & STOUT PIE £17.5
Tenderstem broccoli & truffle mash

SCOTCH STEAK BURGER £17
House burger sauce, onion jam, salad & fries

- Add blue cheese £3
- Add cheddar & bacon £3
- Add haggis £3

CHICKEN THIGH BURGER £17
Black pepper slaw, house salad & fries

- Add blue cheese £3
- Add cheddar & bacon £3
- Add haggis £3

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SALADS

CAESAR SALAD

Baby gem leaves, crostinis, pamesan & Caesar dressing

- Add chicken

- Add halloumi

- Add smoked salmon

£12

MOUNTAIN SALAD

GF V

White beans, feta, pickled beetroot, garden leaves, house dressing & balsamic glaze

£12.5

SALADS

COLESLAW

GF V

£3

ONION RINGS

GF V

£5

TENDERSTEM BROCCOLI

GF V

£5

CHIPS

GF V

£5

CHIPS, PARMESAN & TRUFFLE

GF

£6

MINTED TATTIES

GF V

£5

MINI MHORS

FISH & CHIPS

GF

£8

With peas

CRISPY CHICKEN & CHIPS

GF

£8

With peas

MACARONI CHEESE

V

£7

With garlic foccacia

DESSERTS

VANILLA CRÈME BRÛLÉE

£9

French wafer cookie

RHUBARB TRIFLE

£9

Poached rhubarb, custard, fresh cream & sponge fingers

CHOCOLATE ORANGE DELICE

£9

Chantilly cream & burnt orange
Contains almond milk

ALLERGEN INFO AVAILABLE ON REQUEST

GF = GLUTEN FREE V = VEGAN V = VEGETARIAN

Many of our items can be made Gluten Free, please ask your server for options

Although we cater for individual dietary requirements, we cannot guarantee to eliminate all allergens.

Please note that a 10% DISCRETIONARY SERVICE CHARGE is added to the final bill. This is split equally between our staff.