

# Katie's Food

## Starters

**Chicken Liver Pate:** homemade ale chutney, beetroot and crispy bread **£6.95**

**Shetland Mussels:** smokey bacon, cider, garlic and crème fraiche **£6.95**

**Vegetable Pakora:** shredded sesame salad cucumber and mint yoghurt **£5.95**

**Soup:** see blackboard **£4.95**

## The Grill

All our steaks come from prime Scottish cattle sourced by our specialist butcher and matured for 21 days. They are minimum 8oz and are served with salad garnish, chips or buttered new potatoes

**Rump:** full flavoured best cooked rare to medium **£13.95**

**Sirloin:** the classic cut, marbled for flavour **£16.95**

**Ribeye:** probably the sweetest and juiciest **£17.95**

**Fillet:** lean and tender, perfect cooked on the rare side **£23.95**

**Chicken:** juicy free range breast, butterflied **£11.95**

**Scottish Beef Burger:** served on a brioche bun **£9.95**

**Seabass:** Whole charred fish with crispy pancetta, watermelon and watercress salad **£13.95**

**Charred Cauliflower** steak with freekeh, pomegranate and preserved kumquat **£12.50**

**Onion Rings:** chunky, hand cut **£3.50**

## Sauces & Toppings

**All £1.75**

Garlic Herb Butter

7 pepper & Lemon grill

Green peppercorn & Brandy

Cheese

Grilled Bacon

Homemade Ale Chutney

Stilton

Jalapenos

See the Specials boards for daily dishes

please make us aware if you have any allergies