

Starters and Light Bites

Garlic baguette (not for the faint hearted)		£ 3.50
	Add melted cheese	£ 1.00
Soup of the day (V) (GF)		£ 6.00
<i>Served with a hot roll and butter</i>		
Black pudding bon bons		£ 6.50
<i>Served on a bed of mixed salad with a whisky cream sauce</i>		
Duck and orange paté (GF available)		£ 7.50
<i>Served with red onion chutney, sourdough toast and butter</i>		
Nachos	Half portion £10.10	full £13.50
<i>Tortilla chips covered with melted cheese and served with garlic guacamole, sour cream and salsa on the side</i>		
Garlic mushrooms (vegetarian option available)		£ 6.50
<i>Mushrooms served in a creamy garlic sauce with warm sourdough bread</i>		
All Seasons baguette	lunch time only	£ 6.50
All Seasons baguette and a cup of soup		£ 8.50
<i>Choose From:</i>		
<i>Cheese & red onion chutney</i>		
<i>Cheese and tomato salad</i>		
<i>Prawn Marie Rose</i>		
<i>Bacon, Lettuce and Tomato</i>		
<i>Tuna Mayo</i>		
<i>Fajita chicken</i>		
<i>Smoked salmon and cream cheese</i>		
All Seasons ploughman's	lunch time only	£ 9.95
<i>Cheddar & Leicester cheeses, ham, pickles, coleslaw, pickled onions and a warm bread roll & butter</i>		

SIDES

Rustic fries (VGN) (GF) - <i>Skin-on fries, herbed salt</i>		£ 4.50
Truffle parmesan fries (V) (GF) - <i>Skin-on fries, truffle oil, grated parmesan</i>		£ 5.50
Mixed salad (GF) (VGN) - <i>Green leaves, peppers, tomatoes, red onion, vinaigrette</i>		£ 4.50
Onion rings		£ 4.50

Our salads – GF available

Caesar Salad	Half portion £11.00	full £14.50
<i>Chicken, lettuce, eggs, anchovies, parmesan and croutons in a rich Caesar dressing</i>		
Avocado and prawn salad	Half portion £11.00	full £14.50
<i>Avocado fan with prawns, cucumber, rocket, mayonnaise laced with marie rose sauce and paprika and a hint of garlic</i>		
Ham salad	Half portion £11.00	full £14.50
<i>Ham, lettuce, cucumber, tomatoes, peppers and croutons and a honey mustard dressing</i>		

Mains

All Seasons Pie of the day (<i>Ask server for details</i>)		£17.00
<i>Served with a spring onion mashed potato and seasonal vegetables</i>		
Beer battered fish and chips		£16.50
<i>With mushy peas or garden peas, tartare sauce and skin-on chips</i>		
Lasagna Bolognese - <i>with beef and pork ragout, bechamel sauce, parmesan</i>	Half £10.50	£14.00
All Seasons vegetarian curry of the day (GF available)	Half £12.50	£16.50
<i>A mix of vegetables served with basmati rice and a naan bread (VGN) Medium or hot – speak to your server</i>		
<i>Or add chicken</i>	Half £13.50	£18.00
<i>Or add king prawns</i>	Half £14.75	£19.50
Pizza – marguerita (mozzarella and tomato) (V)	9” - £ 8.65	12” - £11.50
<i>Make your own - for £4 add any three of fajita chicken, garlic prawns, red onion, ham, haggis, bacon, black pudding, peppers, pepperoni, mushroom, tuna, veggie haggis, veggie sausage. Additional items £1 each</i>		

Burgers

Scottish beef burger – 6 oz		£15.00
<i>Salad leaves, fresh tomato, country tomato chutney, coleslaw, mature cheddar in a good old fashioned bun, or with no bun according to your choice!</i>		
Southern fried chicken burger		£15.00
<i>Salad, fresh tomato, lemon parsley mayo, coleslaw, emmental cheese with or without bun</i>		
Falafel vegan burger (VGN)		£15.00
<i>Served with salad, tomato, salsa and topped with vegan cheddar</i>		

Steaks

Fillet (6 oz)		£34.00
Ribeye (8 oz)		£28.00
Sirloin (6 oz)		£26.00
<i>Served with a choice of peppercorn or blue cheese sauce, roasted tomato, flat mushrooms, rustic fries and cooked as you like</i>		

CHILDREN'S MENU

Please note this menu applies to children 12 and under

Kid's fish and chips <i>Battered haddock, chips, peas</i>	£ 6.00
Chicken goujons and chips – <i>chicken strips in batter</i>	£ 6.00
Sausage and mash <i>served with creamed potatoes and gravy</i>	£ 5.50
Mac and cheese <i>served with chips</i>	£ 6.00
Kid's pizza with cheese or pepperoni <i>10” pizza, tomato, mozzarella</i>	£ 6.50

All items on our menu are available for take-away during restaurant hours

Desserts

Homemade Apple tart <i>served with apple purée and vanilla ice cream</i>		£ 6.50
Homemade apricot panna cotta <i>served with raspberry coulis and raspberry sorbet</i>		£ 7.00
Homemade cheesecake of the day		£ 7.50
Sticky toffee pudding <i>with toffee sauce and vanilla ice cream</i>		£ 7.50
Homemade chocolate brownie (VGN on request) <i>Rich, warm chocolate brownie served with vanilla ice cream and a salted caramel sauce</i>		£ 6.50
Selection of ice cream (GF)	3 scoops	£ 6.00
	2 scoops	£ 4.50
Chef's cheese board <i>Selection cheddar, brie and blue served with celery, grapes and oatcakes</i>		£ 8.00

Why not try a glass of Château Haut Mouleyre 2019 (75ml) with your dessert? £ 5.95
Perhaps a delicious glass of Graham's tawny port (75ml) with your cheese £ 7.25