



# Kitchen Menu

Darryl and his team are proud to present their Kitchen menu.  
Using the best local and Scottish produce

## Small plates...

<b>Soup of the day</b> (GF)(VG) <i>warm crusty bread</i>	£5.95
<b>Moules Mariniere</b> (GF Option) <i>white wine cream sauce / warm bread</i>	£8.95
<b>“Arbroath” Cullen skink</b> (GF option) <i>parsley oil / warm crusty bread</i>	£7.95
<b>Honey baked goats cheese</b> (GF) <i>Fig / beetroot / walnuts</i>	£7.95
<b>Belhaven smokehouse Beetroot cured Salmon</b> <i>Frisee / capers / cucumber / seaweed caviar</i>	£9.95

## Large plates...

<b>French trimmed 2 rack of lamb</b> (GF) <i>lamb belly / fondant potato / pea puree / carrot / broccoli / red wine jus</i>	£ 31.95
<b>Moules Mariniere</b> (GF Option) <i>White wine cream sauce / fries / warm bread</i>	£18.95
<b>Confit pork belly</b> (GF) <i>Creamed potato / baby carrots / broccoli / celeriac / jus</i>	£ 21.95
<b>Catch of the Day</b> (P)(GF) <i>Chorizo / beurre blanc / king prawn / cavolo nero / tender broccoli</i>	£ 23.95

## Side Orders...

Homemade slaw	£3.50
Parmesan truffle fries	£4.50
Seasonal vegetables	£3.50
Onion rings (GF option)	£3.95
Haggis bon bons	£5.95

## SUNDAYS AT THE 1902 GRILL:

Traditional Sunday Roast Beef (served rare) (GF Option)  
Roast potatoes, Yorkshire pudding, seasonal vegetables, creamed leeks  
.£18.95 per person  
Add extra Yorkshire Pudding £1.50

## Grill Favorites...

<b>8oz ribeye steak</b> (GF option) <i>onion ring / steak garni / peppercorn sauce / hand-cut chips</i>	£28.95
<b>Beef burger</b> (GF Option) <i>beer sourdough bun / lettuce / tomato / smoked streaky bacon / Cheese / slaw / fries</i>	£18.95
<b>Belhaven battered haddock</b> <i>(Breaded available) (GF Option) (P) hand cut-chips / pea puree / lemon / tartare sauce</i>	£16.95
<b>½ portion</b>	£12.95

## Garden Menu...

### Small Plates...

<b>Breaded camembert wedges</b> (V) (GF opt) <i>House chutney / balsamic / rocket</i>	£7.95
<b>Watermelon nicoise</b> (GF)(VG) <i>Frisee / tomato / olive / potato / haricot verts</i>	£7.95

### Large Plates...

<b>Aromatic vegan burger</b> (VG) <i>beer sourdough bun / lettuce &amp; tomato / gherkin / sriracha aioli / pickled red onion</i>	£14.95
<b>Wild mushroom risotto</b> (VG) <i>garden peas / fresh herbs / beetroot</i>	£14.95

## Pudding & Cheese Menu...

<b>Sticky toffee pudding</b> (VG option) <i>Toffee sauce / caramel ice cream</i>	£7.50
<b>Vanilla rice pudding</b> <i>buttermilk / fruit compote</i>	£7.50
<b>Rhubarb &amp; apple crumble</b> (VG Option) <i>Vanilla ice cream</i>	£6.95
<b>Lemon tart</b> <i>basil crumb / curd / meringue / compote / ginger ice cream</i>	£7.50
<b>Warm chocolate brownie</b> <i>miso sauce / honeycomb / vanilla ice cream</i>	£8.50
<b>Doddington’s Ice Cream</b> <i>Selection of 3 scoops</i>	£5.95
<b>Affogato</b> (VG Option) <i>Vanilla ice cream / espresso shot</i>	£6.50
<b>Why not add a liquor?</b>	£3.75
<b>Chefs selection of cheese</b> <i>red grapes / house chutney / oaties oatcakes</i>	3 = £ 7.95 5£12.95