STARTERS

Seasonal Soup and Crusty Bread vith butter	6.95	Atlantic Prawn Cocktail crisp little gem, lemon, marie rose sauce, sourdough wafer	10.95	Smoked Mackerel Salad shaved fennel salad, beetroot, orange, balsamic dressing	9.95
Chicken Liver Parfait toasted brioche, caramelised red onion chutney	8.95	Goat's Cheese and Fig Tart cranberry and orange jam, sun blushed tomato, rocket salad	9.95	Black Pudding Stack poached hens egg, potato scone, crisp parma ham, hollandaise	9.95 sauce

Crispy Tempura (STARTER / MAIN) light tempura batter, sweet chilli dipping sauce Chicken 9.95 / 17.95 Vegetable V 8.95 / 17.95 Prawn 10.95 / 18.95 ADD a bowl of skinny fries 3

MAIN COURSE

From the Grill

All our steaks are dry aged and matured by our trusted butcher. Served with whole roasted tomato, battered onion ring, mushroom and a side of real chips or fries

Prime Beef Rib Eye 8oz	32.95
Prime Sirloin 8oz	33.95
Prime Beef Fillet 7oz	34.95
Steak Toppers	
Haggis	4.95
Mini Mac & Cheese	4.95
Garlic King Prawns	5.95
Seared King Scallops	11.95
Sauces	3.95
Peppercorn / Béarnaise / Red Wine Gravy	
Garlic Butter / Blue Cheese	

Burgers

All served with fries, homemade coleslaw and a battered onion ring

The Wagyu gouda cheese, bacon, caramelised onions	24.95
Classic Burger lettuce, tomato, burger sauce	17.95
ADD haggis / cheese / bacon	1.95

Salads

Classic Caesar Salad parmesan shavings, anchovies, sea salt croutons, bacon, caesar dressing	12.95
Prawn and Melon Salad prawn marie rose, seasonal leaves, melon, buttered baby potatoes, coleslaw	17.95
Superfood Bowl v smashed avocado, shredded beetroot, cauliflower couscous, quinoa, pomegranate, broccoli, toasted seeds, seasonal leaves, cottage cheese	14.95
ADD char-grilled chicken breast	4.95
ADD king prawns	6.95
ADD hot smoked salmon	6.95
ADD goat's cheese	3.95
ADD charred halloumi	3.95

From the Sea

Classic Fish and Chips beer battered haddock fillet, mushy peas, real chips or fries, lemon	17.95
Crispy Fillet of Salmon seasonal vegetable broth topped with a basil aioli	19.95
Pan Fried Sea Bream tomato and herb salsa, lemon couscous	19.95
Smoked Haddock and Salmon Gratin arran mustard cream, braised leeks and creamed potatoes	18.95
Deluxe Scampi Tails deluxe fried scampi tails, seasonal salad, real chips or fries, lemon	17.95

Sides

Fries or Real Chips	4.95
Tamarind Tater Tots with Chilli and Coriander	4.95
Onion Rings	4.95
Chilli & Parmesan Fries	5.95
Cajun Fries	4.95
Sweet Potato Fries	4.95
Tenderstem Broccoli, Lemon Oil	5.95
Bacon & Cheese Fries	6.95
Mini Mac & Cheese	6.95
Truffle Parmesan Fries	5.95

THE CAWLEY CLASSICS

Traditional Steak and Sausage Pie garden peas, carrots, broccoli and creamed potatoes	17.95	Three Cheese Macaroni visle of mull cheddar glaze, garlic herb bread	16.95
Traditional Beef Lasagne	17.95	ADD chorizo and peas	3.95
beef ragu, white sauce, glazed with parmesan, seasonal salad and garlic bread		ADD bacon and leek	2.95
ADD a bowl of skinny fries	3	Roast Breast of Chicken	19.95
Chicken or Smoked Tofu Katsu Curry 17.95 served with stir fry vegetables, rice pilaf and katsu curry sauce	7 16.95	breaded black pudding cake, fondant potato, buttered greens, peppercorn sauce	
Thai Spiced Chicken Breast stir fry vegetables, pilaf rice, coconut, lime, sweet chilli sauce, prawn crackers	18.95	Peppered Trio of Beef, Pork and Chicken pepper and brandy cream sauce, creamed potatoes, market vegetables	20.95



V Denotes Vegetarian VV Denotes Vegan

WE HAVE A GLUTEN FREE MENU AVAILABLE ON REQUEST

Allergies & Intolerances: Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request.

Meat & fish dishes may contain small bones.