MOST OF OUR DISHES CAN BE ADAPTED TO SUIT GLUTEN ALLERGIES

PLEASE ASK YOUR SERVER IF YOU WISH TO ADAPT ANY DISH

LUNCH

£2.50



LUNCH

ALLERGIES

Before ordering please speak to our staff about any allergies or Intolerances you may have; celery | gluten | eggs | fish | molluscs | crustaceans | sulphur dioxide | lactose | mustard | nuts | sesame seeds | soya | peanuts | lupin

STARTERS

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	SOUP OF THE DAY With fresh crusty bread	£4.25	
	THE AUCHANS CHICKEN LIVER PATE With toasted bread and fruit chutney	£5.95	
	FAN OF SEASONAL MELON (V/GF/VGN) Strawberry coulis, sorbet	£5.75	
	SAUTED KING PRAWNS Chorizo, chilli and garlic, toasted ciabatta	£7.95	
	SMOKED SALMON & PRAWN COCKTAIL (GF) Lemon butter sauce, tossed salad	£6.95	
	STEAMED SCOTTISH MUSSELS (GF) starter garlic and cream sauce main	£7.45 £12.50	
	GOATS CHEESE BON-BONS (V) Dressed leaves, plum & apple chutney	£6.25	
	SALT AND CHILLI CHICKEN STRIPS Fresh chillies, sweet chilli mayo	£6.25	
	PAN SEARED SCALLOPS (GF) Mango, chilli & coriandor salsa	£8.95	
	BLACK PUDDING FRITTERS Creamy pepper sauce,	£6.25	
	VEGETARIAN HAGGIS PAKORA (V/VGN) Mint dipping sauce	£6.50	
	TRADITIONAL CAESER SALAD (V) Parmesan, garlic croutons, baby gem lettuce ADD CHARGRILLED CHICKEN £1,50	£5.75	
	SIDES		
	FRIES Plain Chilli &parmosan or sea salt and resomary Sweet potate Fries GARLIC CIABATTA	£2,75 £2,95 £3,25	
	Plain With Choose SIDE SALAD	£2.50 £2.65	
	House salad with honey & mustard or balsamic dressing ONION RINGS	£2.75 £2.95	

COLESLAW

MAINS

MAINS		
HOMEMADE STEAK PIE Crisp puff pastry, buttered carrots, fries or mash	£12.95	
Creamed potatoes, red wine jus		
SPICY BEAN BURGER (VGN) Lettuce, tomato, mayo, fries, onion rings	£10.50	
FISH PIE (GF) Selection of fish, peas and cheesy mash	£12.95	
BEER BATTERED FILLET OF HADDOCK Mushy peas, fries and tartar sauce	£12.50	
SIZZLING FAJITAS	£10.95 / £11.95 / £12.95 VEG/CHICKEN/PRAWN	
Salsa, guacamole, cheddar, sour cream, tortilla wrap	08	
BREADED CHICKEN BURGER STEAK BURGER lettuce, tomato, fries, onion rings Add: checse/fried ogg/ fresh chillies £1,00 each Bacon/ blue cheese/ haggis/black pudding £1.50 eac	£11.50 £11.95	
SPINACH & RICOTTA RAVIOLI (V) Parmesan shavings, pesto oil	£11.25	
STUFFED PEPPERS (V/VGN/GF) Stuffed with ratatouille, topped with vegan cheese	£10.50	
LANGOUSTINE TAIL SCAMPI Mushy peas, fries and tartar sauce	£15.95	
SANDWICHES/WRA AUCHANS CLUB Chicken breast, bacon, lettuce & tomato	PS/PANINIS £6.95	
FISH FINGER SANDWICH Fish goujons, tartare mayonnaise	£6.75	
VEGAN PLOUGHMAS Lettuce, tomato, pickle, vegan cheese	£5.50	
ATLANTIC PRAWNS & SMOKED SALMO	ON £6.95	
CHEDDAR, HAM & PICKLE Mature cheddar, Avrshire ham with Bran	£5.95	
CHEESE & TOMATO Mature cheddar, sliced tomato	£5.75	
HAGGIS & CHEDDAR (Panini only) Haggis topped with grilled cheddar	£6.25	
CHICKEN & MANGO CHICKEN, MANGO & SPRING ONION MA		
WHY NOT ADD A BOWL OF SOUP OR	PLAIN FRIES FOR £1.95	

OR A SIDE OF SEASONED FRIES £2.25

DINE OUT FOR LESS

Available 12-9pm Monday & 12-6pm Tuesday-Saturday All main courses from this monu £8.95 Any 2 dishes from this monu £11.95 Any 3 dishes from this monu £14.95

> Soup of The Day Freshly baked bread

The Auchans Chicken Liver Pate Red onion chutney, toasted ciabatta Seasonal Melon (v/vgn/gf) Berry compote, fruit sorbet Warm Bacon & Black Pudding

Apple slices, dressed salad

Breaded Brie Wedges (v)

Cranberry sauce, crisp leaves

Pan Fried Chicken (gf)

Creamy mash, seasonal vegetables, peppercorn sauce

Cajun Chicken Pasta

Onions, peppers, cream sauce

Smoked Haddock & Leek Gratin (gf)
Mashed potatoes, cheddar glaze

Auchans Beef or Spicy Bean Burger (v/vgn) Lettuce, mayo, tomato, fries Add Mature cheese £1.00/add smoked bacon £1.50

> Vegetarian Haggis Wellington (v) Neeps, tatties, whisky & pepper sauce

> > Margherita Pizza (v)
> > Mozzarella cheese, fresh basil

Chocolate Fudge Cake

Vanilla ice cream, chocolate sauce

Warm Waffle

Toffee sauce, vanilla ice cream

Duo of Ice cream

Ask you server for our selection of ice creams Sauces to choose from; Berry, chocolate, toffee sauce

Scottish Cheddar

Served with oatcakes, celery and chutney