

DESSERTS

Lattice Apple Pie Shortcrust pastry filled with chunks of apples, raisins & cinnamon	£4.75
Hot Chocolate Fudge Cake Moist chocolate sponge with fudge icing	£4.75
Sticky Toffee Pudding Sponge with dates and sultanas topped with hot toffee sauce	£4.75
Caramel Apple Granny Shortcrust pastry filled with chunks of apples, crumble, custard and topped with caramel	£4.75
Kilt Coulis Raspberries Crushed meringue, raspberry ripple ice cream, raspberry sauce topped with whipped cream	£5.50
Ice Cream Sundae Layers of fruit and ice cream, topped with whipped cream	£4.75
Lemon Syrup Sponge (GF) Zesty lemon sponge pudding	£4.75

BEVERAGES

	Regular	Double
Cappuccino	£2.95	
Latte	£3.00	
Caramel Macchiato	£2.90	
Americano	£2.50	
Hot chocolate	£2.90	
Espresso	£2.30	£3.00
All above available as decaf		
Extra shot of Espresso or add a syrup: Hazelnut, Vanilla, Peppermint or Caramel, (sugar-free option)	£0.50	
Add a Liqueur (only between 11am and closing time) We propose: Amaretto, Sailor Jerry Rum, Cointreau, Drambuie or Cognac	35ml £4.00	
Tea Breakfast, herbal or fruit selection	£2.50	
Suki Tea	£2.85	
Herbal Tea	£2.60	
Iced Caramel Skinny Latte (sugar-free option)	£3.00	

WINES BY MATTHEW CLARK

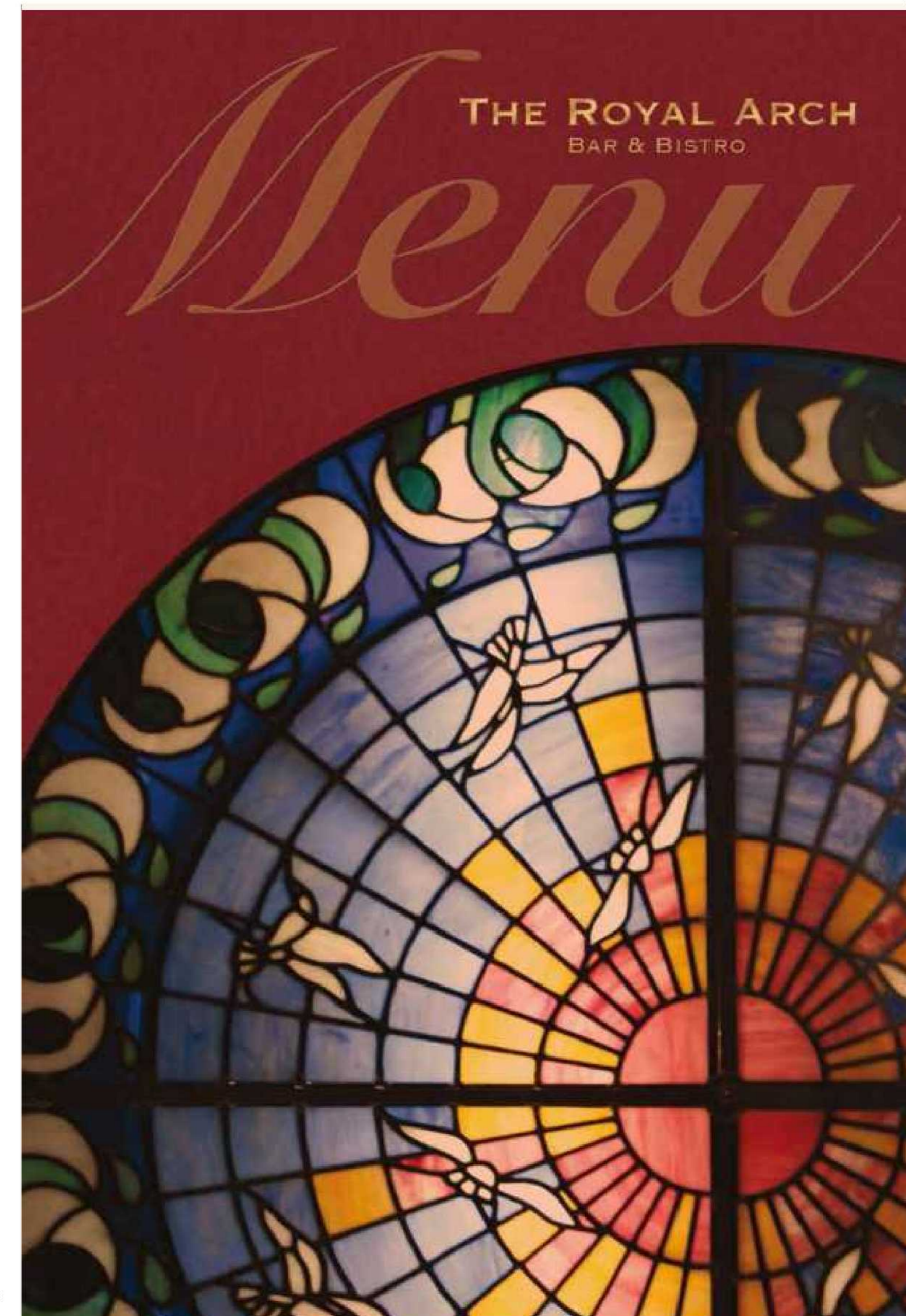
WHITE	125ml	175ml	250ml	Bottle
1 Corte Vigna Pinot Grigio delle Venezie, Italy Floral, racy and dry with green, crisp fruit: the grapes are grown in north-eastern Italy.		£4.35	£5.65	£16.65
2 La Campagne Sauvignon Blanc, Vin de France, France This dry wine shows all of the classic characteristics of the Sauvignon Blanc grape, fresh green gooseberry aromas and floral taste.		£4.35	£5.65	£16.65
3 Southern Rivers Sauvignon Blanc, Marlborough, New Zealand Fresh and crisp with classic characters of gooseberry and tropical flavours.		£4.95	£6.50	£19.50
4 Berri Estates Unoaked Chardonnay, South Eastern Australia A crisp style with a fresh, yet ripe lemon character with no oak ageing.		£4.35	£5.65	£16.65
5 Vinuva Trebbiano, Rubicone, Italy Refreshingly dry with zesty notes of apple and citrus fruit.	£3.00	£4.10	£5.10	£14.65
6 Petit Chablis, Vignerons de Chablis, France Citrus and floral notes, fresh and lively on the palate.				£24.00

ROSÉ				
7 Corte Vigna Pinot Grigio Rosé delle Venezie, Italy Off-dry, light and fresh, morel cherry and ripe strawberry flavours.		£4.35	£5.65	£16.75
8 Vendange White Zinfandel, California, USA A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.		£4.40	£5.70	£16.65

RED				
9 Whispering Hills Merlot, California, USA Typically soft and juicy with ripe berry fruit flavours and supple tannins. A small proportion of Cabernet Sauvignon is added to give added structure and depth of flavour.		£4.35	£5.65	£16.65
10 Nederburg The Manor Cabernet Sauvignon, Western Cape, South Africa Shows an abundance of ripe berry and dark chocolate aromas with nuances of oak-spice.		£4.35	£5.65	£16.65
11 Waipara Hills Pinot Noir, Central Otago, New Zealand Bramble fruit, cherry, spice and a hint of smoke on the nose; black cherry and plum on the palate supported by vanilla spice.				£23.50
12 Los Romeros Malbec, Central Valley, Chile Shows a good concentration of dark and red fruits and delicious spicy undertones.	£3.00	£4.10	£5.10	£16.25
13 Berri Estates Shiraz, South Eastern Australia Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.		£4.35	£5.65	£16.65
14 Marqués de Morano Rioja Crianza, Spain Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.		£4.35	£5.65	£16.65

CHAMPAGNE & SPARKLING				
15 Lanson Black Label Brut, France A young, lively style with a lingering lemon character with slight biscuity aromas.				£30.65
16 Conti D'Arco Prosecco, Brut, Italy Sparkling with fresh apples, pears and a just a hint of white peach.	£4.50			£19.95

Food Allergies & Intolerances
Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink



STARTERS

The Royal Arch bar & Bistro - 90% local produce assured

Soup of the Day Served with soft brown bread	£3.75
Atlantic Prawn Cocktail	£6.25
Chicken Tikka skewers*	£5.60
Goujons of Haddock*	£6.00
Garlic mushrooms*	£5.35
Mozzarella Melts*	£5.60
Houmous with warmed pitta bread	£4.95

MAIN COURSES

Steak Pie Tender prime Scottish diced beef in a rich natural gravy	£10.85
8oz Aberdeenshire Ribeye Steak Garni Aged for 21 Days and cooked to order	£14.00
Beef Olives Malbec casseroled beef, sausagemeat stuffing	£11.25
Chilli Con Carne Beef steak mince in a traditional Mexican sauce	£10.00
Beef Lasagne	£10.25
Chilli, Chips & Cheese	£8.90
Sweet and Sour Chicken (GF)	£9.90
Omelette (MF) (GF) - includes 2 choices from cheese, onion, tomato, mushroom,	£8.90
Add chicken, cooked gammon, bacon, prawns	£2.00
Macaroni Cheese	£8.75
Goujons of Chicken Breast	£10.00

All mains are served with today's vegetables or salad and potatoes, fries or rice

(MF) Meat Free

(GF) Gluten Free

SEAFOOD

Fresh Fillet of North Sea Haddock £10.75
Fried in Royal Arch natural breadcrumbs
or in real ale batter

Or Grilled (GF)
Optional with lemon, gluten-free butter
and tarragon (GF)

Fisherman's Mixed Seafood Crepe £11.45
Cod, salmon, haddock: smoked & unsmoked,
Arbroath Smokie, prawns, in a creamy sauce
with grilled Parmesan topping

Fish Pie £11.25
Topped with mashed potato and cheddar

*All mains above served with today's vegetables or
salad and potatoes, fries or rice*

Moules Marinières £13.75
Mussels (1kg) in white wine, cream, onion
and fresh garlic, with Garlic Bread/Bread and
Fries

Breaded North Atlantic Scampi £10.85
with salad, lemon wedge and fries

*Fresh fish selected daily
from the fishmonger
shop opposite*

SALADS

Evoo/BvoM on request

Crispy chilled salads – choose 1 or 2 from;

Tuna, Coronation Chicken, Roast Gammon, £10.50
Roast Silverside of Beef or Cheese Ploughmans (MF)

Sliced Smoked Salmon, or Prawns Marie Rose £10.75
Served in your chosen proportion. Mayonnaise, Marie Rose and coleslaw optional

All salads above served with fries or potatoes

BURGERS (Hand prepared here on the premises and cooked to order)

THE BROUGHTY BURGER	6oz of lean and local steak mince with fried onions <i>(please allow 15-20 mins cooking time)</i>	£9.00
	King-size Burger option – extra	£3.25
	add cheese	£0.50
	add chilli beef or back bacon	£2.00

Hot & Spicy Chicken Breast Burger £8.25

Lightly fried Vegetable Burger (MF) £8.00

Lightly fried battered Chicken Breast £7.95

LIGHT BITES

BAKED POTATO

Scottish Cheddar Cheese £7.75

Egg Mayonnaise or Beans (MF) £8.25

**Coronation Chicken, Tuna
or Sweet Chilli Chicken**

Chicken Tikka Masala, ` £8.75

**Chilli Con Carne or
Prawns Marie Rose**

PANINIS

Served with salad garnish and fries

Scottish Cheddar Cheese (MF) £7.75

Coronation Chicken, Tuna, £8.00

**Sweet Chilli Chicken, Honey
Roast Gammon or Mozzarella**

Chicken Tikka Masala £8.25

Minute Steak £8.90
with fried mushrooms and onions

TOASTED SANDWICHES

Served with salad garnish

Roast Silverside of Beef £5.25
with horseradish

Scottish Cheddar £4.50
with chutney (MF)

Honey Roast Gammon £4.75
with chutney

Tuna Mayonnaise £4.50

Banana, Honey & Cinnamon £4.00

Banana & Nutella (MF)

Add cheese, tomato, onion,
pickle or pineapple for 50p each

Add a bowl of soup £3.00

Add a schooner of chips £2.00



BAGUETTES

Served with salad garnish and fries

Scottish Cheddar Cheese £7.75

Egg Mayonnaise (MF) £8.50

**Coronation Chicken, Tuna,
Sweet Chilli Chicken or Honey
Roast Gammon**

**Prawns Marie Rose or
Back Bacon** £8.75

Minute Steak £9.25
with fried mushrooms and onions

SIDE ORDERS

Garlic bread Add cheese for 50p £3.00

Battered onion rings £3.00

Fries - Bowl £3.00

Schooner £2.25

Mixed Salad £3.25

Any dish may contain traces of nuts or bones. For details of food allergens please request our information sheet.