

Lunch

Sandwiches

Steak & Cheese Ciabatta 2. 7. —	£16
Smoked Salmon & Creme Fraiche Open Sourdough 2. 5. 7. —	£14
Roasted Pepper & Halloumi Ciabatta 2. 7. (v)	£12

Light Bites

Soup of the Day 2. 7. (v) —	£10
Caesar Salad 2. 4. 5. 7. 9. 14. 15. —	£12
Hot Smoked Salmon Salad 5. 9. 14.	£14

On the Side

Homemade Bread & Butter 2. 7.	£5
Honey Roasted Root Vegetables (vgn)	£6.50
Sundried Tomato Salad 14. (vgn)	£6
Pont Neuf (vgn)	£6.50
Garlic Pomme Puree 7.	£7

See over for Mains and Desserts

Please ask your server for other *Gluten Free* and *Dairy Free* options

(v) Vegetarian (vgn) Vegan (gf) Gluten Free (df) Dairy Free. **Allergens:** 1. Celery 2. Cereal containing Gluten 3. Crustacean 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame Seeds 13. Soya 14. Sulphur Dioxide and Sulphites 15. Garlic

Lunch

Mains

Moules Mariniere
Sourdough, Seaweed Butter £12
2. 7. 8. 14. 15.

Venison Burger
Smoked Cheddar, Miso Mayo, £22
Pont Neuf
2. 4. 7. 9. 13.

Beer Battered Haddock
Garden Peas, Pont Neuf £18
2. 4. 7. 14.

Aberdeen Angus Sirloin
King Oyster Mushroom, £42
Confit Cherry Tomatoes, Pont Neuf
1. 4. 7. (gf)

Halloumi Burger
Miso Mayo, Portobello Mushroom, £16
Pont Neuf
2. 4. 7. 9. 13. (v)

To Finish

Sticky Toffee Pudding
Miso Toffee Sauce, Vanilla Ice Cream £12
2. 4. 7. 13. 14. (v)

Apple Cheesecake
Mulled Cider Sorbet £12
2. 7. 14. (v)

Tonka Bean Creme Brulee
Speculoos Biscuit £12
2. 4. 7. (v)

Coffee Donut
White Chocolate, Praline Ice Cream £14
2. 4. 7. 10.

Dark Chocolate Cremeux
Red Wine, Pear Sorbet £14
2. 4. 7. 14.

Scottish Cheese Board
Chutney, Quince, Crackers £19
1. 2. 7. 14. (v)

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