



LUNCH MENU

1 COURSE £11.95 | 2 COURSES £15.95 | 3 COURSES £19.95

STARTERS

HOMEMADE SOUP OF THE DAY ♻️
WITH FRESH SOURDOUGH

**WILD MUSHROOMS ON
TOASTED SOURDOUGH** ♻️
IN A GARLIC & CREAM SAUCE WITH SHAVED
GRANA PADANO

MACSWEEN'S HAGGIS CROQUETTES
WITH A WHISKY CREAM SAUCE

ARBROATH SMOKIE CULLEN SKINK
TRADITIONAL SMOKED HADDOCK, POTATO, ONION,
AND CREAM SOUP WITH FRESH SOURDOUGH

STORNOWAY BLACK PUDDING FRITTER
WITH FREE RANGE POACHED EGG AND FRIED
SOURDOUGH

BUFFALO CHICKEN WINGS
WITH HOUSE BUFFALO SAUCE, CELERY STICKS,
AND A BLUE CHEESE DIP

GOAT'S CHEESE AND RED PEPPER CROQUETTES ♻️
WITH A SWEET CHILL SAUCE

MAINS

FRESHLY LANDED SCOTTISH FISH 'N' CHIPS
HAND BATTERED PETERHEAD HADDOCK,
THICK CUT CHIPS, MUSHY PEAS, AND
HOMEMADE TARTARE SAUCE

THE VIEW'S STEAK & 'KILT LIFTER' ALE PIE
WITH THICK CUT CHIPS AND SEASONAL VEG

BACON CHEESEBURGER
QUARTER POUND SCOTTISH BURGER, STREAKY
BACON, CHEDDAR, SHREDDED LETTUCE,
HOUSE SAUCE, AND FRIES

SCOTTISH HAGGIS BURGER
QUARTER POUND FRESH SCOTTISH BURGER TOPPED
WITH MACSWEEN'S HAGGIS, CHEDDAR CHEESE, AND
CARAMELISED ONION. SERVED WITH FRIES

BUTTERMILK FRIED CHICKEN BURGER
SOUTHERN FRIED FRESH CHICKEN BREAST, HOUSE
SAUCE, SHREDDED LETTUCE, WITH FRIES

SHETLAND ISLAND MUSSELS
IN A RICH GARLIC, CREAM, AND WHITE WINE
BROTH WITH FRIES

TRIPLE DECKER CLUB SANDWICH
FRESH CHICKEN BREAST, BOILED EGG, BACON,
LETTUCE, TOMATO, AND MAYONNAISE. WITH FRIES

VEGGIE HAGGIS BURGER ♻️
PLANT BASED BURGER, MACSWEEN'S
VEGGIE HAGGIS, ONION JAM, TOMATO,
LETTUCE, AND HOUSE SAUCE. WITH FRIES

**GOAT'S CHEESE, AVOCADO, AND
ROASTED RED PEPPER SALAD** ♻️
WITH MIXED LEAVES AND CHERRY TOMATO
IN A CITRUS VINAIGRETTE DRESSING

DESSERTS

HOMEMADE CHEESECAKE
ASK FOR TODAY'S FLAVOUR

CHOCOLATE WHISKY BROWNIE
WITH FRESHLY WHIPPED CREAM

STICKY TOFFEE PUDDING
WITH VANILLA ICE CREAM

♻️ These dishes are made from ingredients that do not contain meat or fish. However we do not have a dedicated preparation or cooking area for vegetarian food. If you suffer from a food allergy or intolerance, please speak to our staff about the ingredients in your meal when making your order. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated fryers. Dishes may contain nut/nut derivatives. Our prices include vat at the current rate. A discretionary service charge of 10% will be added to tables of eight or more.