MUNRO'S KITCHEN | SERVING DAILY FROM 11AM

STARTERS

SOUP OF THE DAY(v) (gf)

WITH SOURDOUGH & BUTTER 3.95

CULLEN SKINK (gf)

WITH FRESHLY SMOKED HADDOCK, SERVED WITH SOURDOUGH & BUTTER 5.95

TOMATO & MOZZARELLA SALAD (v) (gf)

WITH MIXED LEAVES & HOMEMADE BASIL OIL 6.95

DUCK EGG OMELETTE (v)

WITH SOURDOUGH BREAD & MIXED SALAD 6.95

ADD CHEESE | TOMATO | MUSHROOM 1.00 ADD BACON | CHICKEN | CHORIZO 1.50

FRESH MUSSELS (gf)

IN WHITE WINE MARINIÈRE

 $6.95 \mid 12.95$

BLACK PUDDING & HAGGIS BONBONS

WITH CARAMELISED APPLE PURÉE, PORK JUS & PANCETTA CRUMB

6.95

EGG MEURETTE

POACHED EGG IN A RED WINE, MUSHROOM & BACON SAUCE 6.95

LOADED NACHOS (v)

WITH CHEESE, SALSA, SOUR CREAM & JALAPEÑOS

5.95 | 8.95

ADD CHICKEN | BBQ PULLED PORK 1.50 | 2.50

MAIN COURSES

CLASSIC BEEF BURGER

SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, TOMATO RELISH & FRIES 10.95

CAJUN CHICKEN BURGER

SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, WHOLEGRAIN MAYO & FRIES 10.95

BBQ PULLED PORK BURGER

SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, APPLE PURÉE & FRIES 10.95

HALLOUMI BURGER (v)

BAKED HALLOUMI STRIPS SERVED ON A BRIOCHE BUN WITH MEDITERRANEAN VEG, PESTO & FRIES 9.95

MAC & CHEESE (v)

WITH OUR HOUSE CHEESE SAUCE, SERVED WITH SKINNY FRIES OR GARLIC BREAD

9.95

ADD TO THE ABOVE: CHEESE | BACON | CHICKEN | HALLOUMI | BLACK PUDDING | FRIED EGG | CHORIZO | JALAPEÑOS 1.50

BEER BATTERED HADDOCK

WITH HOMEMADE TARTARE SAUCE, PEA PURÉE & SKINNY FRIES

10.95

AUBERGINE CANNELLONI (v) (gf)

WITH MEDITERRANEAN VEG, BÉCHAMEL SAUCE & TOMATO

11.95

MUSHROOM RISOTTO (v) (gf)

WITH SAUTÉED MUSHROOMS, MUSHROOM PURÉE & HERB OIL 12.95

SEARED SEABASS

SERVED WITH PEPERONATA & MIXED LEAVES 12.95

COO AU VIN

CHICKEN LEG SERVED WITH MASH IN A MUSHROOM, RED WINE & BACON SAUCE 13.95

PORK BELLY (gf)

WITH SAVOY CABBAGE & CHORIZO 15.95

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SIDE DISHES

TRUFFLE OIL & PARMESAN FRIES 4.95| SKINNY FRIES 2.50 | HOUSE SALAD 3.50 SWEET POTATO FRIES 3.50 BBQ SPICED FRIES 3.00 BREAD & BUTTER 2.00 GARLIC BREAD 2.50 | CHEESY GARLIC BREAD 3.50 | EXTRA SAUCE OR DRESSING 1.50

DESSERTS

STICKY TOFFEE PUDDING

HOMEMADE WITH CITRUS BUTTERSCOTCH & VANILLA ICE CREAM 4.95

CHOCOLATE BROWNIE

WITH VANILLA ICE CREAM & FREEZE-DRIED RASPBERRIES

4.95

BREAD & BUTTER PUDDING

WITH VANILLA ICE CREAM & CRÈME ANGLAISE 4.95

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CARAMEL SHORTCAKE SUNDAE

WITH VANILLA ICE CREAM, WHIPPED CREAM & TOFFEE SAUCE

4.95

ETON MESS

CRUSHED MERINGUE WITH FRESHLY WHIPPED CREAM & SCOTTISH BERRIES 4.95

AFFOGATO

A SCOOP OF CLASSIC VANILLA & FRESH ESPRESSO 4.50

KIDS MENU

MINI MAC & CHEESE

WITH CHIPS OR GARLIC BREAD

MINI BURGER & CHIPS

WITH TOMATO, LETTUCE & MAYO

MINI HADDOCK & CHIPS

WITH HOMEMADE TARTAR SAUCE

BREADED CHICKEN GOUJONS

WITH CHIPS OR SIDE SALAD

5.95 INCL SMALL SOFT DRINK | ADD 1 FOR KIDS ICE CREAM

HOT DRINKS

ESPRESSO DOPPIO 2.20 ESPRESSO MACCHIATO 2.50

CAPPUCCINO 2.60 CAFE LATTE 2.70 FLAT WHITE 2.60 AMERICANO 2.50

(USING THOMSON'S ST VINCENT ROAST)

POTS OF TEA 2.55

ENGLISH BREAKFAST | MATCHA GREEN CAMOMILE | EARL GREY | PEPPERMINT | LEMON & GINGER | BLACKBERRY |

STRAWBERRY & RASPBERRY | SPICY CHAI

HOT CHOCOLATE 2.90

MUNRO'S LUNCH & BRUNCH | SERVING DAILY FROM 11AM-4PM

EGGS

EGGS BENEDICT

TWO POACHED EGGS WITH PROSCIUTTO & HOLLANDAISE

EGGS HEBRIDES

TWO POACHED EGGS WITH BLACK PUDDING & HOLLANDAISE

7.95 ON BRIOCHE OR SOURDOUGH BREAD

EGGS MUNRO (v)

TWO POACHED EGGS WITH SAUTÉED MUSHROOMS & HOLLANDAISE

EGGS ROYALE

TWO POACHED EGGS WITH SMOKED SALMON & HOLLANDAISE

TOASTED SOURDOUGH SANDWICHES & WRAPS

YOUR CHOICE OF BREAD SERVED WITH SALAD & FILLING:

BBQ PULLED PORK

WITH CARAMELISED APPLE PURÉE

WITH WHOLEGRAIN MAYO

CHICKEN CAESAR

WITH PAN-FRIED CHICKEN, BACON, CAESAR DRESSING & COS LETTUCE

GOATS CHEESE & SUNDRIED TOMATO(v) WITH LETTUCE & MIXED LEAVES

HALLOUMI & PESTO(v) (ve)

WITH MEDITERRANEAN VEG *VEGAN 'HALLOUMI' AVAILABLE*

7.95 +1 FOR SOUP OR FRIES | +2 FOR CULLEN SKINK

MUNRO'S BEER

Our curated selection of great beers from across the world...

CHECK OUR BOARDS FOR OUR DAILY

CASK ALE SELECTION

HOUSE DRAUGHT	1/2	PINT	BOTTLED BEERS/CIDERS	£
TENNENTS, SCO Lager, 4%	1.90	3.70	BIRRA MORETTI (330ml), IT Lager, 4.6%	3.95
HEINEKEN, NL Lager, 5%	2.50	4.90	SOL (330ml), MEX Light Lager, 4.5%	3.95
BIRRA MORETTI, IT Lager, 4.6%	2.50	4.95	BUDWEISER BUDVAR (500ml), CZE Lager, 5%	4.50
GUINNESS, IRE Stout, 4.2%	2.35	4.60	FURSTENBERG (500ml), GER Lager, 5.3%	4.40
STRONGBOW, ENG Cloudy Apple Cider, 4.5%	2.35	4.60	AUGUSTINER HELLES (500ml), GER Helles Lager, 5.2%	4.80
MALTSMITH'S, ENG American-style IPA, 4.6%	2.30	4.50	PAULANER (500ml), GER Hefe Weissbier, 5.5%	4.65
WEIHENSTEPHAN, GER Hefe Weissbier, 5.4%	2.55	5.00	ERDINGER FREI (500ml), GER Alcohol Free Weissbier, <0.5%	3.50
CRAFT DRAUGHT	1/2	PINT	TRIPEL KARMELIET (330ml), BEL Belgian Blond, 8.4%	5.80
ST MUNGO (WEST), SCO Craft Lager, 4.9%	2.35	4.60	PETRUS AGED PALE (330ml), BEL Belgian Sour, 7.3%	5.70
SCHIEHALLION (HARVIESTOUN), SCO	2.40	4.70	DELIRIUM TREMENS (330ml), BEL Strong Belgian Pale, 8.5%	5.80
Craft Lager, 4.8% NECK OIL (BEAVERTOWN), ENC Session IPA, 4.3%	G 2.40	4.70	TIMMERMAN'S (330ml), BEL Lambic, 5% Kriek Framboise	4.00
STAY PUFT (TINY REBEL), WAL Marshmallow Porter, 5.2%	2.80	5.50	BULMERS (500ml), IRE Apple Cider, 4.5%	4.30
IPA (LAGUNITAS), USA American IPA, 5.5%	2.90	5.70	OLD MOUT (500ml), NZ Fruit Cider, 4%	4.90
IPA (THE KERNEL), ENG Rotating keg; between 5-8%	3.05	6.00	Kiwi & Lime Berries & Cherries Pineapple & Raspberry	
FEATURED DRAUGHT	1/2 ² / ₃	PINT	CHECK OUT OUR FRIDGES FOR O	