



DINNER MENU

SERVED DAILY BETWEEN 4PM AND 8PM

PLEASE INFORM YOUR WAITER OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS YOU MAY HAVE. ALLERGY INFORMATION IS AVAILABLE FOR EACH DISH ON OUR MENU WHICH CAN BE OBTAINED BY ASKING A MEMBER OF STAFF. WE CANNOT GUARANTEE THERE WILL NOT BE TRACES OF OTHER PRODUCTS DUE TO THE NATURE OF OUR KITCHEN

STARTERS

SOUP OF THE DAY	5.95
HAGGIS WELLINGTON	6.50
CHICKEN LIVER PATE	6.95
BRUSCHETTA (V)	6.25
HALLOUMI FRIES	5.50

MAIN COURSE

THE SEAGLASS STEAK PIE	16.95
HOMEMADE SLOW COOKED, SCOTTISH STEAK PIE SERVED WITH SEASONAL VEG, CHIPS OR MASH <i>PLEASE ALLOW 20MINUTES COOKING TIME</i>	
BALMORAL CHICKEN	16.95
STUFFED WITH HAGGIS, WRAPPED IN LOCALLY SOURCED BACON, CREAMY MASH, SEASONAL VEGETABLES AND PEPPERCORN SAUCE	
MACARONI CHEESE	12.95
SERVED WITH GARLIC BREAD AND SALAD GARNISH	
CONFIT DUCK LEG	17.95
SERVED WITH POMME ANNA, SEASONAL GREENS, CARAMELISED PLUM JUS	
SWEET POTATO & SPINACH CURRY	12.95
SERVED IN A RICH TOMATO BASED SAUCE, STEAMED RICE, MANGO CHUTNEY AND NAAN	
SCOTTISH LAMB CURRY	15.95
SERVED IN A RICH TOMATO BASED SAUCE, STEAMED RICE, MANGO CHUTNEY AND NAAN	

FROM THE SEA

TRADITIONAL FISH AND CHIPS	16.95
BEER BATTERED HADDOCK WITH MUSHY PEAS, TARTAR SAUCE AND CHUNKY CHIPS	
CAJUN SALMON FILLET	17.95
SERVED ON A BED OF LYONAISE POTATOES, CRISPY CHORIZO AND GREEN BEANS	
PAN FRIED SEABASS	15.95
WITH A FRESH MEDITERRANEAN MEDLEY, RICH TOMATO SAUCE AND BASIL OIL	
MOULES FRITES	14.95
IN A WHITE WINE, CREAM AND GARLIC HERB SAUCE	

BUTTERFLIED KING PRAWNS	6.95
GOATS CHEESE TARTLET	6.25
CREAMY GARLIC MUSHROOMS	5.95
MOULES MARINERE	9.95

THE GRILL

ALL BURGERS ARE SERVED ON A TOASTED BUN,
RELISH AND SALAD

SCOTTISH BEEF BURGER	14.95
SERVED WITH FRIES AND SLAW	
CAJUN CHICKEN BURGER	14.95
MARINATED IN A CAJUN SPICED OIL SERVED WITH FRIES AND SLAW	
HANDPRESSED PLANT BASED BURGER	14.95
SERVED WITH FRIES AND SLAW (VE)	

SCOTTISH SIRLOIN STEAK	25.95
8OZ SIRLON STEAK SERVED WITH GRILLED FLAT MUSHROOM, ROASTED TOMATO, ONION RINGS AND CHUNKY CHIPS ADD A SAUCE: PEPPERCORN, WHISKY OR OR BLUE CHEESE	
JALAPENOS	0.50
CHEESE	1.00
HAGGIS, BACON, BLUE CHEESE OR ONION RINGS	1.50

SUNDAY ROAST	16.95
SERVED WITH ROAST AND MASHED POTATOES, SEASONAL VEGETABLES, YORKSHIRE PUDDING AND PAN GRAVY	

SIDES

SKINNY FRIES OR CHUNKY CHIPS	4.50
MACARONI CHEESE	4.50
TRUFFLE & PARMESAN FRIES	4.95
SEASONAL SALAD	3.95
ONION RINGS	4.50
HOMEMADE COLESLAW	2.50
GARLIC BREAD	3.50
GARLIC BREAD WITH CHEESE	4.95
MUSHY PEAS	2.50
GRAVY	2.50
WARM CIABATTA & BUTTER	2.50



LUNCH MENU

SERVED DAILY BETWEEN 12PM AND 4PM

PLEASE INFORM YOUR WAITER OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS YOU MAY HAVE. ALLERGY INFORMATION IS AVAILABLE FOR EACH DISH ON OUR MENU WHICH CAN BE OBTAINED BY ASKING A MEMBER OF STAFF. WE CANNOT GUARANTEE THERE WILL NOT BE TRACES OF OTHER PRODUCTS DUE TO THE NATURE OF OUR KITCHEN

STARTERS

SOUP OF THE DAY	5.95
HAGGIS WELLINGTON	6.50
BRUSCHETTA (V)	6.25
HALLOUMI FRIES (V)	5.50
BAKED GOATS CHEESE TARTLET	6.25
MOULES WITH CIABATTA	9.95

MAIN COURSES

THE SEAGLASS STEAK PIE	12.95/16.95
HOMEMADE SLOW COOKED, SCOTTISH STEAK PIE SERVED WITH SEASONAL VEG, CHIPS OR MASH <i>PLEASE ALLOW 20MINUTES COOKING TIME</i>	
MACARONI CHEESE (V)	9.95/12.95
SERVED WITH GARLIC BREAD AND SALAD GARNISH	
STICKY CHICKEN NOODLES	9.95/11.95
EGG NOODLES, PEPPERS, RED ONION AND SPRING ONION WITH A CHOICE OF TERIYAKI OR SWEET CHILLI SAUCE	
CHICKEN CAESAR SALAD	13.95
SERVED WITH BABY GEM LETTUCE, CROUTONS, PARMESAN, TOSSED IN A CAESAR DRESSING	
BEEF LASAGNE	12.95
SERVED WITH GARLIC BREAD AND A SIDE SALAD	

FROM THE SEA

TRADITIONAL FISH AND CHIPS	11.95/16.95
BEER BATTERED HADDOCK WITH MUSHY PEAS, TARTAR SAUCE AND CHUNKY CHIPS	
MOULES FRITES	14.95
IN A WHITE WINE, CREAM AND GARLIC HERB SAUCE	

DAILY SPECIALS:

KEEP AN EYE OUT FOR
SEASONAL DEALS ON OUR
DAILY SPECIAL BOARD

PANINIS

8.95

CHOOSE FROM:
BACON, ROCKET, TOMATO AND
MUSTARD MAYO
PESTO CHICKEN AND MOZZARELLA
CHEESE AND TOMATO (V)
TUNA MELT
MOZZARELLA, SPINACH AND
TOMATO
HAGGIS, CHEESE AND JALAPENO

THE GRILL

ALL BURGERS ARE SERVED ON A TOASTED BUN,
RELISH AND SALAD

SCOTTISH BEEF BURGER	14.95
SERVED WITH FRIES AND SLAW	
CAJUN CHICKEN BURGER	
MARINATED IN A CAJUN SPICED OIL	14.95
SERVED WITH FRIES AND SLAW	
HANDPRESSED PLANT BASED BURGER	14.95
SERVED WITH FRIES AND SLAW (VE)	

JALAPENOS	0.50
CHEESE	1.00
HAGGIS, BACON, BLUE CHEESE OR ONION RINGS	1.50

SIDES

SKINNY FRIES OR CHUNKY CHIPS	4.50
MACARONI CHEESE	4.50
TRUFFLE & PARMESAN FRIES	4.95
SEASONAL SALAD	3.95
ONION RINGS	4.50
HOMEMADE COLESLAW	2.50
GARLIC BREAD	3.50
GARLIC BREAD WITH CHEESE	4.95
MUSHY PEAS	2.50
GRAVY	2.50
WARM CIABATTA & BUTTER	2.50



FOR THE LITTLE ONES

SUITABLE FOR AGES 2 YEARS TO 10 YEARS

MAIN COURSE AND A DRINK 6.95
MAIN, DESSERT AND A DRINK 9.50

INCLUSIVE DRINKS:

ORANGE FRUIT SHOOT
BLACKCURRANT FRUIT SHOOT
ORANGE DILUTING JUICE
BLACKCURRANT DILUTING JUICE

MAIN COURSES:

SERVED WITH EITHER A SIDE SALAD OR FRIES

MACARONI CHEESE
CHICKEN NUGGETS
HAM AND CHEESE PIZZA
MARGHERITA PIZZA (V)
4OZ BEEF BURGER
PORK HOTDOG

WHY NOT ADD:

CORN ON THE COBB 1.00
CHEESE 1.00
BAKED BEANS 0.50
GREEN PEAS 0.50

TO FINISH

CHOCOLATE BROWNIE AND VANILLA ICE CREAM
CHOICE OF TWO SCOOPS OF ICE CREAM (VANILLA,
CHOCOLATE OR STRAWBERRY) AND SPRINKLES OR SAUCE
(CHOCOLATE OR STRAWBERRY)

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OBTAINED BY ASKING A MEMBER OF STAFF. WE CANNOT GUARANTEE THERE WILL NOT BE TRACES OF
OTHER PRODUCTS DUE TO THE NATURE OF OUR KITCHEN*



COCKTAIL LIST

OUR FAVOURITES 8.95

SEA BERRY PUNCH

ABSOLUT CITRON, RASPBERRY BACARDI SHAKEN WITH RASPBERRY PUREE AND FRESH LEMON JUICE, TOPPED UP WITH SODA

CHAMBORD ROYALE

ELEVATE YOUR PROSECCO WITH CHAMBORD, AN ALL TIME FAVOURITE THAT NEVER DISAPPOINTS AND MAKES ANY OCCASION FEEL SPECIAL

MARTINIS 8.95

ESPRESSO MARTINI

THE PERFECT DESSERT!

ABSOLUT VAMILLA VODKA, KAHLUA, ESPRESSO SHOT AND SUGAR SYRUP

PORNSTAR MARTINI

ABSOLUT VANILLA VODKA, PASSIONFRUIT PASSOA, PINEAPPLE JUICE, PASSIONFRUIT PUREE WITH A SHOT OF PROSECCO ON THE SIDE

MANGOTINI

ABSOLUT MANGO VODKA, FRESH LEMON JUICE, MANGO JUICE, SUGAR SYRUP

CLASSIC FRENCH MARTINI

ABSOLUT MANDARIN VODKA, CHAMBORD, PINEAPPLE JUICE

THE CLASSICS 8.95

OLD FASHIONED

BOURBON RESERVE, DASH OF ANGOSTURA BITTERS, SUGAR, ORANGE BITTERS, SERVED ON THE ROCKS WITH A TWIST

BLOODY MARY

FINLANDIA VODKA, TOMATO JUICE AND SERVED TO YOUR TASTE

MARGARITA

WHO DOESN'T LOVE A TASTE OF SUNSHINE?

TEQUILA COMBINED WITH COINTREAU AND LIME JUICE



COCKTAIL LIST

SOMETHING FRUITY 8.95

SPICE PINEAPPLE PUNCH

BACARDI SPICED RUM WITH PINEAPPLE AND ORANGE JUICE, ORANGE BITTERS, FRESH LIMES, TOPPED UP WITH SODA

RAZ DAIQUIRI

BACARDI RASPBERRY RUM, FRESH RASPBERRIES, FRESH LIME JUICE, SUGAR GARNISH

TWISTED COSMOPOLITAN

FINLANDIA GRAPEFRUIT VODKA, COINTREAU, CRANBERRY JUICE AND LIME JUICE

SEX ON THE BEACH

FINLANDIA VODKA, PEACH SCHNAPPS, ORANGE AND CRANBERRY JUICE

TEQUILA SUNRISE

TEQUILA, ORANGE JUICE AND GRENADINE

SOMETHING FIZZY 9.50

APEROL SPRITZ

APREOL, PROSECCO AND TOPPED UP WITH SODA

HUGO SPRITZ

PROSECCO, ELDERFLOWER LIQUEUR, FRESH LIME, FRESH MINT AND SODA

SARTI SPRITZ

SARTI ROSA,, PROSECCO AND TOPPED UP WITH SODA

PINK GIN FIZZ

BOSFORD ROSE GIN, SHAKEN WITH FRESH BERRIES, TOPPED UP WITH LEMONADE

THE BIG GUNS 11.95

LONG ISLAND ICED TEA

A COMBINATION OF FINLANDIA VODKA, BOMBAY SAPPHIRE GIN, TEQUILA, BACARDI AND COINTREAU. SERVED IN A TALL GLASS WITH ICE, FRESH LIME AND COCA COLA



THE PERFECT PAIRING

DRAUGHT

	PINT/ HALF PINT		PINT/HALF PINT
STRONGBOW DARK FRUITS 4%	5.25/2.65	BRIXTON 4.2%	5.95/2.95
INCH’S CIDER 4.5%	5.40/2.70	HEINEKEN 5%	5.30/2.65
AMSTEL 4.1%	5.05/2.55	MORETTI 4.6%	5.80/2.90
CRUZCAMPO 4.4%	5.80/2.90	JOHN SMITH’S 3.4%	4.60/3.10
NECK OIL 4.3%	6.05/3.05	GUINNESS 4.2%	5.60/2.80
FOSTERS 3.4%	4.35/2.20		

SEAGLASS PERFECT POURS

A TASTE OF THE SEASIDE	6.40
<i>EDINBURGH SEASIDE GIN, SERVED OVER ICE WITH FEVERTREE MEDITERRANEAN TONIC AND GRAPEFRUIT SLICE</i>	
VIOLET GIN FIZZ	5.80
<i>SCOTTISH BOE VIOLET GIN, GRAPEFRUIT JUICE AND A SPLASH OF SODA</i>	
GREY GOOSE MARTINI	11.60
<i>A DOUBLE MEASURE OF GREY GOOSE SHAKEN OVER ICE WITH A DASH OF MARTINI FIERO, SERVED WITH A DASH OF ORANGE BITTERS AND AN ORANGE TWIST</i>	
CARIBBEAN RESERVE	11.40
<i>A CHILLED MEASURE OF BACARDI RESERVA OCHO 8 YEAR OLD SERVED OVER ICE WITH A SQUEEZE OF FRESH LIME JUICE, TOPPED UP WITH GINGER BEER OR SODA</i>	

NO AND LOW

TANQUERAY 0.0	5.40
<i>CLASSIC TANQUERAY 0.0 SERVED WITH A SLICE OF LIME, OVER ICE WITH A BOTTLE OF FEVERTREE PREMIUM INDIAN TONIC</i>	
CAPTAIN MORGAN’S 0.0% & COCA COLA	6.80
<i>A DOUBLE MEASURE OF CAPTAIN MORGAN’S 0.0% SERVED OVER CRUSHED ICE WITH A WEDGE OF LIME AND TOPPED UP WITH COCA COLA</i>	
HEINEKEN 0.0	3.70
MORETTI ZERO	3.70
OLD MOUT CIDER ALCOHOL FREE	4.00
GUINNESS ZERO	4.00