



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

# DINNER MENU

SERVED DAILY BETWEEN 4PM AND 8PM

## 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 PLEASE ALLOW 20MINUTES COOKING TIME	
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	12.95
CURRY 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 SIRLOIN 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



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# LUNCH MENU

SERVED DAILY BETWEEN 12PM AND 4PM

## 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 PLEASE ALLOW 20MINUTES COOKING TIME	
MACARONI CHEESE (V)	
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 14.95  
MARINATED IN A CAJUN SPICED OIL  
SERVED WITH FRIES AND SLAW

HANDPRESSED PLANT BASED 14.95  
BURGER  
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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# 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

*APEROL, 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
EDINBURGH SEASIDE GIN, SERVED OVER ICE WITH FEVERTREE MEDITERRANEAN TONIC AND GRAPEFRUIT SLICE	
VIOLET GIN FIZZ	5.80
SCOTTISH BOE VIOLET GIN, GRAPEFRUIT JUICE AND A SPLASH OF SODA	
GREY GOOSE MARTINI	11.60
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	
CARIBBEAN RESERVE	11.40
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	

## NO AND LOW

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