



STARTERS

CHEF'S SOUP warm bread and butter (GF*) <i>check out the specials board for flavour</i>	£6.20
BREAD & OLIVES warm bread served with homemade compound butter (VE available)	£7
SMOKED SALMON PARFAIT pickled vegetables and oatcakes (GF)	£9.50
LAMB KOFTA SCOTCH EGG with tzatziki sauce	£9.50
BEETROOT RISOTTO with squash, chestnuts and dill (VE, GF)	£8.50
HAGGIS FRITTER with green peppercorn sauce (VE*)	£8.50
CULLEN SKINK creamy smoked haddock soup with black pudding croutons	£8.50

TA FAVOURITES

STEAK FRITES RUMP STEAK (approx. 6oz) served medium-rare with fries and your choice of sauce - <i>peppercorn, blue cheese or Parisian butter (GF*)</i>	£15.50
FISH AND CHIPS battered haddock, hand-cut chips, garden peas and tartare sauce (DF, GF*) small £10.50 large £16	
TA BEEF BURGER topped with bacon and cheddar, burger sauce, fries and coleslaw (GF*)	£15.50
SPICED BEAN VEGAN BURGER topped with tzatziki, brioche bun, fries and coleslaw (VE)	£14.50
CHEF'S SPECIAL BURGER <i>changes regularly - check out the specials board for this week's flavour!</i> (GF*)	£15.50
MASSAMAN CURRY choice of Sweet Potato (VE) or Chicken with peanuts, pak choi, baby corn and rice noodles (GF)	Sweet Potato (VE) £14.50 Chicken £16
CHEF'S PIE creamy mashed potatoes and seasonal vegetables <i>check out the specials board for flavour</i>	£15
SQUASH, MUSHROOM & SPINACH PIE braised red cabbage, creamy mashed potatoes (VE)	£14.50
PUMPKIN RIGATONI creamy pumpkin sauce, rosemary, pine nut and Grana Padano (V)	£14.50

TA RESTAURANT

10OZ RIBEYE STEAK served with hand-cut chips, cherry vine tomatoes and caramelised onion purée (GF, DF)	£34.50
BRAISED VENISON SHANK creamy mashed potatoes, roasted vegetables and redcurrant jus (GF, DF)	£18.50
HALIBUT FILLET cauliflower purée, pickled shimeji mushrooms, hassleback potatoes and red wine reduction (GF)	£21
CHICKEN CACCIATORE tomato based stew, pancetta, mushroom and soft parmesan polenta	£17.50

SAUCES & SIDES

PEPPERCORN SAUCE (GF, V)	£2
CURRY SAUCE (VE)	£2
PARISIAN BUTTER (GF)	£2
BLUE CHEESE (GF, V)	£2
FRIES (VE, GF)	£5
DIRTY FRIES topped with macaroni cheese, bacon jam and crispy onions	£8.50
TARTAN FRIES topped with cheese, haggis and sweet chilli sauce	£8.50
VEGAN TARTAN FRIES topped with vegan haggis, vegan cheese and sweet chilli sauce (VE)	£8
SEASONAL VEGETABLES (VE, GF)	£5
MIXED SALAD (VE, GF)	£4.50

DESSERTS

TRADITIONAL STICKY TOFFEE PUDDING	
rich toffee sauce and vanilla ice cream (V)	£8
CINNAMON APPLE CRUMBLE TART	
with brandy custard (VE with vegan ice cream)	£8.50
BAILEYS & CARAMEL CHOCOLATE CHEESECAKE	
served with chocolate ice cream	£8.50
CRANACHAN PANNA COTTA	
freeze-dried raspberry and oat granola (VE, GF)	£8.50
CHEESEBOARD	
blue cheese, brie and smoked applewood cheddar, oatcakes, quince jelly and red onion marmalade (GF, V)	£8.50
SELECTION OF ICE CREAM & SORBET	
1 SCOOP £1.50 2 SCOOPS £3 3 SCOOPS £4.50	
Ice cream – chocolate, vanilla or strawberry (GF, V)	
Sorbet – lemon, orange or raspberry (GF, VE)	

GF gluten free VE vegan V vegetarian DF dairy free (with adaptations – please ask your server for details) Although our staff members take every precaution to avoid cross contamination our menu items may still come into contact with some allergens. Please make us aware of any allergies and speak to your waiter about the ingredients in your meal when you order.*

Please note in lieu of tipping we will automatically add a discretionary service charge of 10% (for tables 4 and above) or 15% (for tables of 12 and above). If you would like to calculate your own tip or prefer not to pay the service charge please let us know and we will remove it for you. 100% of your service charge is distributed to all of our hard working staff – thank you!