

LUNCH MENU

SMALL PLATES

Gaelic Beer Cheese 11

Warm Highland Gaelic Ale Beer Cheese,
Lightly Salted Pretzels

Pub Fries 13

House Made Chips, Corned Beef,
Cheese and Guinness Gravy

Basket of Chips with two sauces 6

Lox Plate 14

Lightly Smoked Salmon, Cream
Cheese, Red Onions, Capers,
Lemon, Scottish Soda Bread.

House Fried Pork Rinds 6

Fluffy Pork Rinds, Jig & Reel
Special House Seasoning, Sauce

Scotch Egg 10

Sausage and Breadcrumb Wrapped
Egg, Spicy Colman's English Mustard.

Hot or Cold

Boyd's Toad in a Hole 12

Puff Pastry Wrapped Sausage,
Caramelized Onions, Gravy -or-
Spicy Colman's English Mustard.

Fish Bites 14

Beer Battered Fish Bites,
Jig & Reel Tartar, House Cut Chips

SOUPS - SALADS & POTATOES

Chef's Soup 5/7

Daily Selection

Loaded Potato Soup 5/7

Potatoes, Bacon, Onions,
Cheddar and Cream

Seafood Chowder 6/8

Shrimp, Scallops, Cream,
Tomato, Herbs

Garden Salad 5/9

Field Greens, Carrots, Tomatoes, Red
Onions, Shaved Parmesan,
Highland Vinaigrette

+Chicken 6 +Lox 7 +Grilled Salmon 10

Caesar Salad 5/9

Romaine, Shaved Parmesan,
Croutons, Light Caesar Dressing

+Chicken 6 +Lox 7 +Grilled Salmon 10

Mini Pie & Side Salad 13

Choice of Filling: Macaroni Pie (with or
without bacon) or Chicken & Vegetable
pie. Choice of Salad: Garden or Caesar.

Jacket Potato & Salad 14

Baked Potato with Choice of Filling,
(Steak & Ale, Chicken & Vegetable,
Tikka Masala, Vegetarian),
Field Green Salad

SIDES

Featured Vegetable 4

Sauteed Cabbage 4

Cup of Soup 5 - Chowder 6

Baked Potato 4 (Loaded 6)

Neeps & Tatties 4

House Made Seasoned Chips 4

Side Garden Salad 5

Side Caesar Salad 5

SANDWICHES

With Chips OR Choice of Side ■ Add Applewood Smoked Bacon 2.00

Fish Po'Boy 14

Beer Battered Cod, Jig & Reel
Tartar, Field Greens, Tomato

Grilled Portabella 12

Balsamic Herbed Portabella, Roasted
Red Pepper, Goat Cheese, Field Greens,
Tomato, and Onion

Chicken Sandwich 13

Grilled or Fried Chicken Breast,
Field Greens, Tomato, Onion

William Wallace 16**

Angus Beef, Applewood Smoked Bacon,
Bleu Cheese, Fried Onions, Guinness Gravy,
Field Greens, Tomato

Corned Beef & Cabbage 14

House Made Corned Beef, Sauteed
Cabbage, Swiss Cheese

Molly Knox Club 15

Grilled or Fried Chicken Breast, Bacon,
Swiss, Honey Mustard, Field Greens,
Tomato, Onion

Boyd's BLT 12

Applewood Smoked Bacon, Romaine,
Tomato, Garlic Mayonnaise

Blackwatch Burger 16**

Red Dragon Dijon Cheddar, Smoked
Bacon, Local Blackberry Jam, Field
Greens, Red Onion

Highland Cheeseburger 13**

Seasoned Angus Beef, Field Greens,
Tomato, Onion Cheese - Cheddar, Swiss or Bleu

LUNCHSIZED MAINS

Fish & Chips 15

House Specialty of Beer-Battered Cod,
Jig & Reel Tartar, House Cut Chips

Corned Beef Plate 15

House Made Corned Beef, Sauteed
Cabbage, Herbed Red Potatoes

Steak & Ale Pie 15

Braised Beef, Potatoes, Onions,
Carrots, Celery, Puff Pastry

Cottage Pie 15

Ground Beef, Lentils, Peas, Carrots, Celery,
Onions, Tomato Base, Mashed Potatoes

Chicken & Chips 15

Hand Breaded Chicken Tenders with
House Made Chips and Choice of Sauce
(Sweet Curry, Ranch, Honey Mustard)

Vegetarian Pot Pie 15

Peas, Carrots, Celery, Mushrooms
Onions, Potatoes, Puff Pastry

Haggis, Neeps & Tatties 15

Traditional Haggis, Mashed Potatoes
and Rutabaga, Field Green Salad

Chicken & Vegetable Pie 15

Roasted Chicken, Carrots,
Celery, Peas, Puff Pastry

Macaroni Pie 14

Macaroni, Cheddar, Puff Pastry,
Applewood Smoked Bacon
**also available without bacon*

Bangers & Mash 16

Daily Sausage Selection,
Mashed Potatoes, Rutabaga,
Small Salad

SWEETS

Fried Mars Bar 7

Sticky Toffee Pudding 11

Brown Betty 10

Bowl of Ice Cream 4

**CONSUMING RAW OR UNCOOKED MEATS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS