

THE PRESS

STARTER

Fish cake Smoked haddock, leek cake, roast pepper chutney	£9
Pâté Chicken liver, port pâté, oatcakes, date chutney	£7
Halloumi Warm panko coated halloumi, saracha aioli	£8
Nachos Tortilla chips, salsa, sour cream, guacamole	£7.50
Add chicken or haggis £1.75	
Mussels Shetland mussels, garlic, white wine, parsley	£8
Bruschetta Tomato, red onion, garlic, balsamic glaze	£7
Soup of the day Bread and butter	£5.75
Charcuterie Selection of meats, cheeses, bread, dipping oils	£11

SIDES

Fries	£3.95
Onion rings	£3.95
Sweet potato fries	£4.50
Bread and oils	£4.95
Mix salad	£4.50

BURGERS / GRILL

<i>All served with slaw, brioche bun and skin on fries</i>	
Homemade Press burger Secret sauce, ice berg lettuce	£13.50
Beef burger Smoked bacon, cheese, caramelised onion	£16
Highlander burger Beef burger, haggis, smoked cheddar, pepper sauce	£16
Spiced marinated chicken burger garlic mayo, ice berg	£13.50
Spiced marinated chicken burger Saracha aioli, jalapeño, cheese	£16
Grilled Halloumi burger Secret sauce, gem lettuce, caramelised onions	£13.50
Add topping £1.50	
Bacon	Onion rings
Smoked applewood	Haggis
	Egg

STEAKS

<i>All served with pepper sauce, fries, onion rings, salad</i>	
Medallions of flat iron Scottish beef	£22
8oz Scottish Sirloin steak	£26

MAIN

Haddock Battered haddock, skin on fries, tartare sauce	£14.50
Pork Spiced pork shoulder ragu, tagliatelle	£16.50
Monk fish Monkish kebabs, Thai green curry sauce, saffron rice	£21
Aranchini Tomato, mozzarella, basil risotto	£15
Ox cheek Beer braised ox cheeks, creamed potatoes, kale, parsnip	£18
Sea bass Gnocchi, spinach, chorizo	£19.50

STONEBAKED PIZZA

Meat feast Chorizo, salami, pepperoni	£15.50
Parma ham Spinach, mushrooms, garlic butter	£15
Nduja Nduja, mushrooms, jalapeño	£15.50
Goats cheese Goats cheese, caramelised red onion, spinach	£15.50
Margherita Tomato, mozzarella	£12.50
Garlic bread Add cheese £2	£8

Our pizzas can be made gluten free.
Please ask your server
All pizzas available to take away

DESSERT

Chocolate brownie Warm salted caramel brownie, chantilly, chocolate sauce	£7.50	Ice cream selection	£6.50
Sticky toffee pudding Toffee sauce, ice cream	£7.50	Cheese plate Oatcakes, chutney	£9.50
Eton mess sundae Meringue, chantilly, berries	£7.50	Cheese cake of the day Ice cream	£7.50

Take-away is available on most menu items. Ask your server for more details

Order online for take-away or download the 'food booking' app



Some of our dishes are available dairy-free / gluten-free / vegetarian. Please ask your server

Our focus is on locally sourced artisan produce to deliver the highest quality dishes.

COCKTAILS

Vodka	
Cosmopolitan	£9.50
Vodka, Triple sec, lime juice and orange twist	
Cucumber fizz	£9.50
Pear vodka, cucumber, elderflower cordial, lemon juice and cloudy lemonade	
Espresso Martini	£9.50
Vodka, Espresso, Kahlua and sugar syrup	
Sex on the beach	£9.50
Peach schnapps, vodka, orange juice, cranberry juice, Caribbean pineapple liqueur	
Pornstar martini	£9.50
Vanilla vodka, passoa, pineapple juice	
Add shot prosecco £2	
French martini	£9.50
Vodka, Chambord, pineapple juice	
Gin	
Gin floradora	£9.50
Caorunn Scottish Raspberry Gin, crème de framboise, lime and ginger beer	
Strawberry gin smash	£8.50
Beefeater gin, muddled strawberries, fresh lime and strawberry syrup	
Felix Fizz	£9.50
Caorunn gin, strawberry syrup, lemon juice, muddled blueberries and raspberries, soda	
Press gin fizz	£9.50
North Berwick Gin, lemon, elderflower cordial, Prosecco	
Rum	
Mojito	£9.50
Havana especial, fresh mint, crushed ice, sugar syrup, soda	
Dark and Stormy	£9.50
Kraken rum, ginger beer, Lime	
Frozen mango Daquiri	£9
Mango, lime juice, Bacardi rum, sugar syrup	
Frozen strawberry Daquiri	£9
Mango, lime juice, Bacardi rum, sugar syrup	
Whisky	
Smoky rusty nail	£10.50
Bowmore 12 year, Drambuie, ice	
Old fashioned	£9
Bourbon, sugar syrup, orange bitters	

PITCHERS

ALL £24

Cosmopolitan	Vodka, Triple sec, lime juice and orange twist
Sex on the beach	Peach schnapps, vodka, orange juice, cranberry juice, Caribbean pineapple liqueur
Vodka floradora	Raspberry Vodka, crème de framboise, lime juice and ginger beer

Strawberry gin smash	Beefeater gin, muddled strawberries, fresh lime and strawberry syrup
Press gin fizz	North Berwick Gin, lemon, elderflower cordial, Prosecco

GIN & TONIC ALL £7.50

Caorunn Scottish Raspberry Gin	Franklin and sons tonic, fresh raspberries
Eden Mill Love Gin (pink gin)	Franklin and sons tonic, fresh raspberries Switch tonic for Prosecco £2.50
Darnley's View	Franklin and sons tonic with orange
The Botanist	Franklin and sons Sicilian lemon tonic with lemon and lime
Tobermory Isle of Mull, Hebridean Mountain Gin	Franklin and sons tonic, pink grapefruit and orange
Martin Millers	Elderflower tonic, strawberries, black pepper
Caorunn	Franklin and sons tonic with apple and strawberry
Tanqueray 10	Franklin and sons tonic, grapefruit, fresh mint
Malfi Con Limone Italian Gin	Franklin and sons Sicilian lemon tonic, lemon
Malfi Con Arancia Italian Gin	Franklin and sons tonic with orange
Edinburgh Rhubarb and Ginger Gin	Franklin and sons tonic

Choose your tonic: **Franklin and sons tonic**
Natural Indian / Natural light / Sicilian Lemon / Elderflower / Elderflower lemonade

SPIRITS

Mainline spirits available please ask your server

LIQUEURS £6.50

Drambuie	Limoncello
Glayva	Tia Maria
Sambuca	Baileys

WHISKY £6.50

Balvenie	
Doublewood 12 year	Talisker 12 year
Bowmore 12 year	Old Pultney 12 year
Auchentoshan 12 year	

RED

	125ml	175ml	250ml	Bottle
Nero d'Avola, Palazzo del Mare Sicily, Italy				£21.50
Ripe, plummy fruit, hints of cherries, spice and liquorice, deliciously supple and juicy				
Merlot, Umbrele Viile Timisului, Romania	£5.50	£6.50	£8.25	£24.50
Medium-bodied, full of jammy fruit flavours with a faint hint of dark chocolate				
Organic field blend red, Vdt Castilla, Te Quiero, Vinos Más				£26.50
Buscados La Mancha, Spain Deep intense purple colour with ripe spiced fruits. Nice round tannins and a lively finish				
Altopiano Montepulciano d'Abruzzo DOP, Feudo Antico Abruzzo, Italy				£28
Wild cherry, violets, delicate and spicy. Medium-bodied and well structured				
Carignan, Vieilles Vignes,				£28.50
IGP Pays d'Hérault , Mont Rocher, Languedoc & South West, France Juicy and intense red berry fruits and hints of vanilla flavours. The palate is soft, full flavoured with a smooth easy finish				
Malbec, Man Meets Mountain,	£5.95	£7.50	£10	£31
Mendoza, Argentina Packed full of blueberry, blackcurrant and plum and a complex delicious finish				
Ribeiro Santa Pinha, Carlos Lucas Vinhos Dão, Portugal				£33
Violet in colour with hints of black mulberry and blackcurrant. This wine is very fresh, young with a sweet but elegant palate				
Gorgeous Grenache, Barossa and McLaren Vale, Thistledown				£34
South Australia, Australia Aromatic, deceptively light with beautiful wild fruit and supple tannins				
Côtes du Rhône Villages Rouge, Guillaume Gonnet Rhône, France				£40
With dark fruits, cherries, spices and liquorice this wine is rich and complex, yet approachable				
Cabernet Sauvignon, Felino, Viña Cobos Mendoza, Argentina				£47
Aromas of cassis, mocha and lavender. Bold and complex palate with ripe tannins				

BEERS & CIDERS

House draft (2/3 pint)	£4.50 (pint)	£5.95	Joker IPA	(500ml)	£5.50
Birra Moretti	(330ml)	£4.95	Kopparberg	(500ml)	£4.95
Estrella dam	(330ml)	£4.95	<i>Naked apple</i>		
Corona	(330ml)	£4.95	Kopparberg	(500ml)	£4.95
Peroni red	(330ml)	£4.95	<i>Mixed fruit</i>		
Peroni libera 0%	(330ml)	£4	Kopparberg	(330ml)	£3.95
Harvieston	(330ml)	£4.95	<i>Strawberry and lime alcohol free</i>		
bitter & twisted golden ale					

SOFT DRINKS

Fresh orange	£2.95	Lemonade and lime	£2.95
Cranberry	£2.95	Appletise	£3.25
Apple	£2.95	Franklin and sons tonic	£2.70
Coke or Diet Coke	£2.95	Franklin and sons light tonic	£2.70
Irn Bru or Diet Irn Bru	£2.95	Franklin and sons tonic	£2.70
Sprite	£2.95	<i>Elderflower</i>	
Ginger beer	£2.95		
Soda and lime	£2.95		

WHITE

	125ml	175ml	250ml	Bottle
Catarratto, IGT, Palazzo del Mare Sicily, Italy				£22.50
Tropical peach and pineapple aromas, balanced palate with a good acidity on the finish				
Pinot Grigio, Calusari Viile Timisului, Romania	£5.50	£6.50	£8.25	£24.50
Beautifully light and vibrant with zesty, citrus character and refreshing acidity				
Vermentino, IGP Pays d'Oc, Passage du Sud				£26
Languedoc and South West, France Citrus notes with a touch of lime blossom. Lemon and stone fruit character on the palate				
Pecorino, Biologico, IGP, Feudo Antico Abruzzo, Italy				£31
Dry, crisp and full flavoured with a bouquet of flowers and a pleasant ripe fruit finish				
Riesling, Nostros Reserva Bio Bio Valley, Chile				£30
A dry Riesling with enticing scents of lime zest, followed by tangy gooseberry and citrus flavours				
Colombard, Sauvignon Blanc,	£5.95	£7.50	£10	£30
IGP Cotes de Gascogne, White and Sea Languedoc and South West, France Dry, fresh white packed with citrus and tropical aromas. Lemon, green apple and passion fruit with a zesty finish				
Picpoul de Pinet, Domaine de Montredon				£34
Languedoc & South West, France Great minerality with delicate, exotic fruit on the nose and a fresh, salty finish				
Chardonnay, Mendoza, Manos Negras Mendoza, Argentina				£34.50
White, tropical stone fruit flavours with natural acidity and a crisp, clean finish				
Albariño, Lembranzas Galicia, Spain				£37
Light-bodied and cooling with generous lemon, pear and apple flavours				
Sauvignon Blanc, Zephyr Marlborough, New Zealand				£39
Ginger, green apple and citrusy with quenching acidity and varietal elegance. Stunning!				

ROSÉ

	125ml	175ml	250ml	Bottle
Pinot Grigio Rosé, Calusari Viile Timisului, Romania	£5.50	£6.50	£8.25	£24.50
Dry and fruity with crisp acidity and a caramel and slightly peppery finish				

SPARKLING & CHAMPAGNE

	125ml	Bottle
Prosecco Spumante, DOC, Modella Veneto, Italy	£6.95	£32
Deliciously frothy, ripe apple and citrus fruit character – this is the perfect Prosecco!		
Grande Réserve Premier Cru, Pierre Mignon Champagne, France		£56
Well-balanced Champagne with citrus hints overlaid with touches of brioche		

TEA & COFFEE

Americano	£3.50	Earl grey	£3.45
Latte	£3.95	Lemon green	£3.45
Cappuccino	£3.95	Jasmine green	£3.45
Flat white	£3.95	Camomile	£3.45
Espresso	£3	Rooibos	£3.45
Double espresso	£3.95	Peppermint	£3.45
<i>Add flavoured syrup for only 50p</i>			
Liqueur coffee	£8.50	Breakfast	£3.45