



***We have a rotating menus with regularly changing main courses and sandwiches.***

Currently our sandwiches are as follows (and all can be made on [gluten free](#) bread):

**The Balmoral:** Roast chicken, haggis and tomato chutney

**The Beastmaker:** Roast chicken, falafel, harissa mayo, tomato, onion, cucumber

**The Old Skool:** Honey-shaved ham, tomato, rocket, mustard mayo and crisps

**The Kojak** (vegetarian): Chimichurri-roasted butternut squash, goats cheese, red onion, tomato

**The Don** (vegan): Falafel, avocado, tomato, roasted herby balsamic peppers

**The Rubens** (vegetarian option): Pastrami or veggie haggis, gouda, sauerkraut, Bloody Mary mayo, onion

***and of our main meals at the moment, the following are or can be [gluten free](#):***

**Pork Cheek Massaman Curry:** Slow cooked super tender pork cheek served in a massaman curry stew with carrots, potatoes and gluten free bread

**Bombay Eggs** (vegetarian): Indian vegetable stew with baked eggs with a rich tomato, coconut and turmeric base; served with gluten free garlic bread

**Vegetable Jambalaya:** A classic New Orleans rice dish, rich with spicy tomato, lime and Cajun spices

**Nachos** (vegetarian option): Haggis or veggie haggis served with sour cream, cheese, salsa and coriander.

