

**Nibbles while you wait .....**

Marinated mixed olives	2.95
Mini crab and avocado crostini	3.10
Garlic & rosemary focaccia with balsamic & evo dip	3.10
Mixed Italian antipasto ideal for 2 people salami, prosciutto parma, olives, mozzarella, sun dried tomatoes served with focaccia	11.50

**Starters .....**

Freshly made soup of the day with crusty home made bread or traditional Minestrone with cheese & herb croutons	4.50
Smoked salmon parcels Scottish smoked salmon filled with delicious prawns in marie rose sauce Served with home made bread	7.95
Crispy vegetable pakora served with spicy tomato and yoghurt mint dip or curry ketchup	5.90 (v)
Steamed mussels Choose either: traditional white wine & cream or tomato garlic and chilli sauce. Served with crusty bread	7.40
Home made chicken liver paté Delicious smooth paté served with melba toast & spicy chutney	5.95
Crab & avocado taco Taco shell with crab, and lime, chilli flakes and coriander dressing	6.20
Sea salt calamari Deep fried succulent calamari served with home made aioli & garnish	7.10
Haggis tower Haggis topped with Glayva sauce & caramelised onions	6.20
Hot chilli tempura prawns Served with a cool cucumber and mint mayo	7.10
Crispy chicken strips with sweet chilli caramel	5.95
Fried mozzarella with sweet chilli & tomato dip	5.75 (v)
Veggie haggis bon bon with Drambuie cream	5.60 (v)
Mozzarella, tomato & basil salad	5.60 (v)

**Salads ....**

Mediterranean Crispy lettuce, cucumber, olives, feta, onions and peppers	7.70
Classic Caesar Crisp lettuce with classic Caesar drizzle, herb croutons and parmesan shavings	7.70

**Add any of the following to the above salads:**

Breaded piri piri chicken ... 4.50. Cajun chicken ... 4.50. Blue cheese ... 3.10. Feta ... 3.10. Mozzarella ... 3.10. Bacon ... 3.20. Grilled salmon ... 5.10. Chilli tempura prawns ... 4.20

**Steaks, Burgers and meat .....**

Hand made beef burger 100% prime Scottish beef with seasoning, served with New Orleans coleslaw and fries ADD: Melted cheddar cheese ... 50p, blue cheese ... 60p, bacon ... 70p or hand made onion rings ... 50p	12.90
Chicken burger Char grilled chicken breast with crème fraiche in a brioche bun & fries	11.50
Grilled fillet steak (cooked to your preference) Served with traditional steak garni	23.90
Grilled sirloin steak (cooked to your preference) Served with traditional steak garni	19.90
ADD to any steak dish: Diane sauce, creamy pepper sauce or blue cheese sauce	2.10
The Apron mixed grill Char grilled lamb cutlet, medallion of pork, sirloin and chicken breast served with steak garni	24.95
Rib eye Avonbridge Strips of tender rib eye steak cooked in smoky arabiata sauce with tagliatelle	14.20
Grilled lamb cutlets .. Served with mash and veg	16.75
Slow cooked Moroccan spiced lamb shank Served with cous cous	16.75
Traditional steak pie Scottish prime cuts of steak and sausage braised in ale	12.20
Pork stroganoff Medallions of sautéed pork cooked with onions & mushrooms in a sour cream & mustard sauce	12.95
Chicken highlander Chicken with haggis pan fried in butter & onions, flambéed in whisky	14.95
Sizzling Fajitas Chicken marinated in Mexican spices, honey glazed & flame broiled. Served with grilled onions and mixed peppers	13.95
Veal milanese Breadcrumbs & herb coated veal escalope pan fried and served with Spaghetti Napoli, or spaghetti aglio, olio é pepperoncino	16.95
Veal saltimbocca Medallions of veal with prosciutto & sage sautéed in a delicate white wine and butter sauce	16.55
Chicken tempura Strips of chicken in crispy tempura batter with sweet chilli caramel sauce. Served with fries	14.50
Chicken tandoori Chicken strips marinated in tandoori spices and oven cooked. Served with rice	14.50
Chicken à la King Creamy Chicken with peppers, mushrooms and peas served on a bed of rice	14.50
Avonbridge Chicken Breaded chicken strips served with spaghetti carbonara	14.50

**For food allergen information ask your server**

**Fish .....**

Pan fried sea bass with ginger and chilli Fresh sea bass pan fried with ginger, chilli & spring onion and served on a bed of broccoli fried egg noodles	12.90
Haddock and Chips with batter or breaded	13.25
Herb crusted Scottish salmon Served with potatoes and market vegetables	14.95
Monkfish provenciale Cooked in tomato, sautéed onion, capers, olives and herbs. Served on a bed of rice	18.95
Lemon sole Fresh lemon sole pan fried in butter with parsley and lemon	17.50
Moules frites Belgian/french bistro style mussels with chips. Choose from: tomato, garlic & chilli or cider & tarragon	12.90
Seafood platter A selection of grilled and fried fish and crustaceans	24.50
Fresh Scottish Crayfish grilled in garlic and parsley butter	14.50

**Pasta dishes ....**

Penne arabiata A rich spicy tomato sauce with garlic and chilli	9.50
Lasagna al forno with fries An old favourite... Our special recipe	10.70
Penne Alfredo A rich creamy sauce with parmesan, peas, mushroom, bacon, nutmeg and black pepper	9.80
Spaghetti and meatballs Freshly cooked spaghetti with our own special recipe meatballs	10.50
Spaghetti carbonara Spaghetti tossed in eggs, cream and sweet smoked pancetta	11.20
Tagliatelle with king prawns Freshly made tagliatelle with king prawns, chilli, garlic and olive oil	13.70
Spaghetti alla puttanesca Freshly cooked spaghetti with tomato, garlic, capers, olives & anchovies	10.90

**Risotto & crepes ....**

Lemon and shrimp risotto Lemon and shrimp risotto with rocket and drizzled with chilli oil	12.90
Chicken & mushroom risotto	11.20
Crepe Marco Polo Creamy Chicken with peppers, mushrooms and peas wrapped in a crepe	13.25

**Sides ....**

Hand cut fries	2.25
Garlic bread	1.90
Garlic chilli mushrooms	2.95
Focaccia	2.20
Onion rings	2.70
Tomato and red onion salad	3.20
Mixed side salad	3.55

