



BRUNCH

WEE	11
sausages, bacon and fried egg	
SCOTTISH	18
sausages, bacon, tattie scone, haggis, lorne sausage, Stornoway black pudding, beans, tomato, fried eggs	
HARBOUR	16.5
poached fillet of local smoked haddock, poached eggs, tomato and brown toast (gf on req)	
SCRAMBLED EGGS	14.5
three scrambled local free range eggs with Scottish smoked salmon (gf) or bacon (gf)	
FRENCH	14.5
brioche and cinnamon french toast with maple syrup and crispy bacon or fresh berries (v) (gf on request)	
SMOOTHIE BOWL	13.5
coconut yoghurt, with baked apple, banana, raspberries, blueberries and a cinnamon & mixed nut granola (v) (vg) (gf)	
SHAKSHUKA	15
poached eggs in cumin, pepper, onion and garlic spiced tomato sauce with crusty sourdough	
VEGETERIAN	15
tattie scone, vegetarian sausage, mushroom, tomato, hash brown, vegetarian haggis, beans and fried eggs (v)	
EGGS BENEDICT	15
toasted crumpets, poached eggs and hollandaise with bacon or salmon or Stornoway black pudding	
PAN FRIED MUSHROOMS WITH PARMESAN & TRUFFLE OIL	14.5
on toasted sourdough with caramelised onions (v)(vg on req)	
SMASHED AVOCADO	15
served on a toasted sourdough with a poached egg and bacon or salmon or chorizo & spicy hollandaise or honey & chilli fried halloumi (gf on req)	
MORNING ROLLS	
bacon	6
sausage	6
bacon & egg	7

UNFORUNATELY SUBSTITUTIONS WILL NOT BE PERMITTED ON BRUNCH DISHES
EXTRA ITEMS ARE AVAILABLE FROM £2

HARBOUR LIGHTS LUNCH

CULLEN SKINK	11.5	GRILLED HADDOCK	20
with a mini savoury scone or Highland oatcakes		with chips, side salad and tartare sauce (gf on request)	
CRISPY CAULIFLOWER TACOS	16	SLOW COOKED BEEF BRISKET	17
with iceberg, smashed avocado, halloumi, buffalo sauce & pomegranate (v)(vg on request)		on a warm flatbread with roasted veg, crispy onions and a blue cheese dressing	
CRAYFISH & MANGO SALAD	17.5	ROASTED ROOTS SUPERFOOD SALAD	17
with a Scottish raspberry dressing (gf on request)		roasted celeriac & beetroot, with quinoa, walnuts, apple, gorgonzola and a classic vinaigrette (gf)	
HOMEMADE STEAK BURGER	21.5	CAJUN CHICKEN BURGER	21.5
with iceberg, smoked cheddar, cracked black pepper mayo, chips and coleslaw		with mature cheddar, chips and coleslaw	
SMOKED HADDOCK AND SPRING ONION KEDGEREE	18	TRIPLE DECKER CLUB	15
with a light, creamy curry sauce and boiled egg (gf)		chicken mayo, bacon, lettuce & tomato on toasted bread served with salted crisps	
BEER BATTERED FISH OPEN SANDWICH	16	TOASTED CIABATTAS	15
with tartare sauce, lettuce and tomato		*bacon and brie *steak & cheddar cheese with caramelised onions *halloumi with roasted peppers, spinach & spicy mayo	

SIDE DISHES

SKIN ON FRIES	5	PAN FRIED HONEY & CHILLI HALLOUMI	8	MAC & CHEESE BITES	9
with parmesan & truffle oil (£1) with rosemary salt (60p)				with jalapenos & spicy mayo	

CHILDRENS MENU

SAUSAGE WAFFLE AND BEANS (df)	8.5	HOMEMADE BURGER	12
		served in a bun with cheese, chips and coleslaw	
CHEESE & TOMATO MINI FLATBREAD PIZZA	7	WARM PANCAKE WITH BERRIES	7
(gf on request)		and maple syrup	

PLEASE INFORM US OF ANY ALLERGIES OR INTERANCES AND ASK FOR DETAILS OF DISHES THAT CONTAIN ALLERGENS. WE CANNOT GUARANTEE OUR KITCHEN IS 100% ALLERGEN FREE. ALL OF OUR DISHES ARE COOKED FRESH TO ORDER SO THERE MAY BE A WAIT DURING BUSY TIMES

SOFT DRINKS

still/sparkling	3.3
70cl still/sparkling	5
appletiser	4
ginger beer	4
fresh apple/orange	3.5
soda&lime	3.5
coke/dietcoke	3.5
irn bru/diet irn bru	3.5
sprite/fanta	3.5
san pellegrino	4
blood orange, limonata	
raspberry	
lemonade	4.5
rhubarb soda	4.5
mixed berry	
smoothie	6
milkshakes	5
strawberry, chocolate, banana, vanilla	

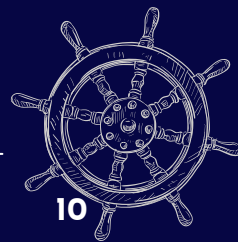
HOT DRINKS

latte	4.5
cappuccino	4.5
americano	4.2
filter coffee	3.7
hot chocolate	4.8
add cream & mallows	(+1)
mocha	5
flat white	4
macchiato	3.8
single espresso	3.5
double espresso	3.8
tea	3.2
loose leaf teas	4.5
english breakfast, green tea, peppermint, mango tango, camomile, goji berry & pomegranate, lemongrass & ginger, rooibos and earl grey	
milk alternatives	0.4
flavourite syrups	0.8

CHILDREN

fruit shoot	2.5
fresh apple/orange	2.5
milkshakes	3.5

COCKTAILS ALCOHOL CAN BE SERVED FROM 10AM



PINK HUGO	12	PEACH BELLINI	10
hendricks gin with elderflower, mint, lime, raspberries and pink prosecco		20cl bottle prosecco, white peach puree	
SPEYSIDE SOUR	11	RASPBERRY MOJITO	11
glenfiddich 12, lemon, sugar, egg white, bitters		bacardi raspberry, sugar, lime, mint, raspberries, soda	
BLOODY MARY	11	PEACHES & CREAM	10
vodka, tomato, tabasco, Worcestershire, lemon, salt, black pepper, celery		creme de peche, absolut vanilla, peach puree, peach bitters, cream	
SALTED CARAMEL ESPRESSO MARTINI	12	HENDRICKS AT THE HARBOUR	11
absolute vanilla, tia maria, salted caramel, espresso		hendricks gin, elgin orchard cloudy apple, lemon, raspberries, cucumber	
APPLE ORCHARD	10.5	LIMONCELLO & RASPBERRY SPRITZ	12
glenfiddich orchard experiment, elgin orchard cloudy apple, mint			
BANANA COLADA SPRITZ	12	MANGO & PINEAPPLE DROP	11
20cl bottle prosecco, discarded banana peel rum, coconut, pineapple		absolute mango, lemon, pineapple, orange, pineapple syrup	

WINE

	175ml	250ml	bottle
WHITE			
trebbiano, terre allegre, puglia, italy	8	10.5	28
sauvignon blanc, sherwood estate, waipara, new zealand	9.5	12.5	37
pique&mixe piquepoul-terret, languedoc-roussillon, france			29
RED			
pinot noir, cramele regas, romania	8	10.5	28
malbec, santuario mendoza, argentina	9	12	35
tempranillo, bodegas manzanos, rioja, spain			30
ROSE			
rosapasso, biscardo mabis, veneto, italy	8.5	11	30
SPARKLING			
prosecco superiore, giavi congegiano,			35
prosecco frizzante, cielo e terra, veneto, italy			20cl bottle 9
prosecco spumante rose, casa vinicola botter, veneto, italy			20cl bottle 9

BEERS/CIDERS

please see beer board/server for our selection of
local beers and ciders.