

DESSERTS

Key Lime Pie (v) Vanilla Ice Cream	8
Drambuie Crème Brûlée Shortbread	8
Tiramisu Berry Compote	8
Triple Chocolate Mousse Dark Chocolate Glaze, Vanilla Ice Cream	8
Banoffee Cheesecake (v) Vanilla Ice Cream	8
Selection of Scottish Cheeses to Share Oatcakes, Chutney	20

GARDEN DRINKS

DRAUGHT BEERS/CIDERS	Half	Pint
Flint Eye 4.5% HOP Lager	3.5	7
Maltsmiths 4.6% Lager	3.5	7
Belhaven Best 3.2%	3.5	7
Aspall Cider 5.5%	3.5	7
Belhaven Black 4.2%	3.5	7
Thatcher's Fusion 4.8%	3.5	7
Ice Breaker 4.5%	3.5	7
Level Head 4% IPA	3.5	7
BOTTLED BEERS/CIDERS		
Corona / Estrella		5
Estrella Zero / Alcohol Free		5
Estrella Gluten Free		5
Bottled Ales	from	7
Bottle Ciders	from	7
SPIRITS AND LIQUEURS		
Vodka	from	4
Bacardi		4
Bourbon	from	4
Morgans Spiced Rum		4
Brandy XO	from	7
Cointreau		4
Tia Maria		4
Baileys		5
Grand Marnier		4
SPARKLING & CHAMPAGNES		
Prosecco Extra Dry, Veneto, Italy 20cl		12
Prosecco Extra Dry, Canal Grando Veneto, Italy		32
Bernard Remy, Brut Champagne, 'Carte Blanche' France		55
Bernard Remy, Brut Rosé Champagne, France		65
Veuve Clicquot, Brut Yellow Label Champagne, France		90
Moët et Chandon, Brut Imperial Champagne, France		90
SOFT DRINKS		
Coke / Coke Zero / Diet Coke		3.7
Draught Soft Drinks – Glass		3
Irn Bru / Diet Irn Bru		3.7
Appletiser		3.7
Fanta / Sprite		3.7
San Pellegrino		3.7
Small Mineral Water		3.5
Large Mineral Water		6

COFFEES	
Espresso	3
Double Espresso	5
Cappuccino	4
Latte	5
Americano	4
Flat White	4
Mocha	6
Hot Chocolate	5
Hot Chocolate with Cream and Mini Mallows	6
Liqueur Coffees	10

Dairy Free and Plant Based Milks Available at no Extra Charge

TEAS	
Breakfast Tea	4
Earl Grey	4
Green Tea	4
Lemon and Ginger	4
Camomile	4
Red Berry	4

CAKES	
Fruit Scone, Butter and Jam	4
Muffin	4
Caramel Shortbread	4
Empire Biscuit	4
Other Biscuit	4

GINS	
Edinburgh Gin	5
Edinburgh Cannonball Navy Strength	5
Edinburgh Seaside Gin	5
Isle of Harris	6
Isle of Lewis	6

FLAVOURED GIN AND RUMS	
Edinburgh Orange and Basil	5
Edinburgh Raspberry	5
Edinburgh Lemon and Jasmine	5
Edinburgh Gooseberry and Elderflower	5
Edinburgh Rhubarb and Ginger	5
Langs Mango and Ginger Rum	5
Langs Pineapple Rum	5

FEVER-TREE MIXERS		from 3
Premium Indian Tonic Water (20kcal/100ml)		
Refreshingly Light Indian Tonic Water (15kcal/100ml)		
Elderflower Tonic Water (34kcal/100ml)		
Mediterranean Tonic Water (36kcal/100ml)		
Aromatic Tonic Water (37kcal/100ml)		
Refreshingly Light Sweet Rhubarb and Raspberry Tonic Water (19kcal/100ml)		
Ginger Ale (34kcal/100ml)		
Sicilian Lemonade (35kcal/100ml)		
Premium Ginger Beer (36kcal/100ml)		

WHITE WINES	175ml 8	250ml 11	Bottle 33
Pinot Grigio, 'Elfo', Sacchetto, Veneto, Italy			
Chenin Blanc, Wild Garden, Western Cape, South Africa			
Sauvignon Blanc, Faultline South Island, New Zealand			

RED WINES	175ml 8	250ml 11	Bottle 33
Merlot, Vellas, Valle Central, Chile			
Malbec 'Raices', Andeluna Argentina			
Pinotage 'Founders', Swartland Winery, Western Cape, South Africa			

ROSÉ WINES, France	175ml 7	250ml 10	Bottle 33
Syrah Grenache Rosé 'Le Campuget'	175ml 7	250ml 10	Bottle 33
Languedoc, Château de l'Aumérade	175ml 10	250ml 14	Bottle 40



TERRACE MENU

Pets Welcome

You love your
pets... we do too!



Please order your food and drink at the bar and
remember your table number when ordering

STARTERS AND NIBBLES

Tomato and Roast Red Pepper Soup Artisan Bread	8
Nibble Ceithir Haggis Bon-Bon, Pepered Squid, Olives, Bread	13
Trio of Smoked Salmon (Hot, Cold Smoked and Salmon Mousse) Capers, Oatcakes	13
Cullen Skink Artisan Bread	13
Tempura King Prawns Sweet Chilli Sauce	13
Beef Chilli Cheese Nachos Crème Fraiche, Guacamole <i>(Haggis also available)</i>	13
Hand Dived Shetland Scallops Black Pudding, Puy Lentil	15
Crispy Parmesan Flatbread Garlic Crème Fraiche, Sweet Chilli Dip	15
Moules Mariniere Artisan Bread	15

Z'S CLASSICS

Macaroni Cheese 4 Cheese Crumble, Fries <i>Add Bacon 3 Add 4 King Prawns 4</i>	17
Perthshire Steak Pie Seasonal Vegetables, Fries or Buttered Mash	19
Fresh North Sea Haddock Battered or Panko Breaded, Fries, Peas	19
Aberdeen Angus Beef Lasagne Fries and Garlic Bread	19
Seafood Basket Breaded Scampi, Salt and Pepper Squid, Chilli King Prawns, Battered Fish, Fries, Salad Garnish	23

Z'S FAVOURITES AND SALADS

King Prawn Salad Seasonal Green Leaves, Tomato, Blue Cheese, Avocado, Bacon	20
Grilled Steak Salad Rocket Leaves, Endive, Beetroot, Roast Nuts	20
Salad Niçoise Grilled Tuna Steak, Fine Beans, Boiled Potato, Hard-Boiled Egg	24
Chicken or Prawn Thai Red Curry Sweet Potato, Coconut, Jasmine Rice, Naan Bread	24
Oven Roast Fillet of Shetland Salmon Steamed Broccoli, Kale and Sweet Potato Roulade	24

HANDMADE BURGERS

Served With Gourmet Bun, Coleslaw, Fries

Aberdeen Angus Steak , Tomato Relish	18
Pork and Chorizo , Tzatziki	18
Buttermilk Fried Chicken , Tomato Relish	18
Perthshire Venison , Onion Marmalade	18
Plant Based Burger Mozzarella Cheese, Alternative Vegan Mayonnaise, Onion Marmalade	18

Extras - 2 Each

Mature Scottish Cheddar, Blue Murder Cheese, Haggis,
Black Pudding, Smoked Streaky Bacon, Avocado

GOURMET SANDWICHES

Fresh Baked Gourmet Ciabatta Bread, Coleslaw, Fries

Gluten Free Is Available, Please Ask When You Order

4 oz Steak Wasabi Horseradish	16
Grilled Chicken Curried Mayonnaise, Mango Chutney	16
Smashed Avocado Halloumi, Tomato, Basil Pesto, Vegan Mayonnaise	16
Smoked Salmon Cream Cheese, Spinach Leaves, Dill Crème Fraiche	16
Pulled Pork Smoked Cheddar, Lettuce, Spicy Mayonnaise	16

FROM THE GRILL

All Meat Used on Our Menu is Scottish. Scottish Beef is Bought Direct
From Scottish Farms, Specialising in Steaks *Aged for a Minimum 21 Days*

8 oz Ribeye	34
8 oz Rump	26
Grilled Tomato, Onion Rings, Fries and Whisky or Peppercorn Sauce	

CHILDREN'S MENU

(Served Only for Children Aged 12 and under)

Mini Steak Pie , Chips	9
Beef Burger and Cheese , Chips	9
Chicken Nuggets , Chips	9
Battered Fish Goujons , Chips and Peas	9
Macaroni Cheese , Chips	9
Grilled Pork Sausage , Mash, Gravy	9
Sunday Roast (Sunday Only)	13

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance,
please speak to your server before you order your meal. Gluten free options are available,
please confirm your choice with your server before ordering.

FRESH HOMEMADE PIZZAS

Our Tasty 12-Inch Pizzas are Made from Scratch

*** 10" Gluten Free Base Available ***

Margherita Tomato, Mozzarella, Fresh Basil	15
Garden Vegetables Margherita Base, Red Onion, Sweetcorn, Mushrooms, Spinach	15
Pepperoni Margherita Base, Pepperoni, Jalapeño	15
Chicken Club Chicken, Bacon, Tomato, Boiled Egg	15
Prosciutto White Cheese Base, Prosciutto, Mozzarella, Red Onion	15
Mexican Chilli Con Carne, Jalapeño	15
Quattro Formaggio 4 Cheese Pizza, Mozzarella, Cheddar, Mascarpone, Smoked Cheese	15
Extras - 2 Each <i>Pepperoni, Mushrooms, Bacon, Jalapeño, Red Onion, Peppers, Sweetcorn, Prosciutto, Smoked Salmon, Avocado, Black Pudding</i>	

SIDE ORDERS

Fries or Sweet Potato Fries	7
Side Salad	7
Garden Vegetables	7
12" Garlic Pizza Bread	12

VEGANISM

Tomato and Roast Red Pepper Soup Artisan Bread	8
Vegan Cheese Nachos Smashed Avocado, Salsa	11
Hummus and Celery Sticks Pizza Flat Bread, Vegan Greek Yoghurt	13
Superfood Salad Sweet Potato, Vegan Feta, Steamed Broccoli, Soya Beans	20
Vegan Margherita Pizza	15
Garden Vegetables Pizza Margherita Base, Onion, Sweetcorn, Mushrooms, Spinach	15
Organic Tortellini with Porcini Mushroom Spinach Sauce	19
Sweet Potato and Coconut Thai Red Curry Jasmine Rice, Naan Bread	19
Plant Based Burger Mozzarella Cheese Alternative, Vegan Mayonnaise, Lettuce, Tomato, Onion Marmalade, Vegan Bun, Fries	18