

NIBBLES

HOMEMADE BREAD, OLIVE OIL & BALSAMIC VINEGAR

3.80

MARINATED OLIVES

3.50

HUMMUS & HOMEMADE BREADS

3.50

STARTERS

TODAY'S SOUP SERVED WITH HOMEMADE BREAD

5.25

SMOKED SALMON & HORSERADISH FISHCAKE SERVED WITH CITRUS MAYONNAISE

6.95

LEBANESE SALAD WITH GRILLED HALOUMI

WITH FRESH POMEGRANATE & POMEGRANATE DRESSING

6.95

CALAMARI— LIGHTLY FLOURED & DEEP FRIED, SERVED WITH CITRUS MAYONNAISE

5.65

SHARING BOARDS

CHARCUTERIE BOARD

A SELECTION OF MEATS, INCLUDING
PROSCUITTO, PARMA HAM, SALAMI, CHORIZO

SERVED WITH HOMEMADE BREADS AND CHUTNEY

12.95

CHEESE BOARD

A SELECTION OF CHEESES INCLUDING DUNSRYE BLUE
RED ANSTER, APPLEWOOD SMOKED, &
WENSLEYDALE,

SERVED WITH HOMEMADE BREADS & CHUTNEY

12.95

SANDWICHES

SERVED WITH BANNER'S SLAW

SMOKED PULLED HAM BRAISED IN THYME & CIDER 8.95

TOPPED WITH EMMENTAL, POACHED OR FRIED EGG, ON GRILLED HOMEMADE FOCACCIA

MINUTE STEAK, CARAMELISED ONION, GRILLED CHEDDAR, ON HOMEMADE GRANARY 8.50

AVOCADO, POACHED EGGS, STORNAWAY BLACK PUDDING, ON HOMEMADE GRANARY 8.50

THE BLT—AYRSHIRE BACON, PLUM TOMATO, LETTUCE AND MAYONNAISE ON HOMEMADE GRANARY 8.50

BURGERS

SERVED IN A BRIOCHE BUN, WITH HOMEMADE CHIPS, SALAD & BANNER'S SLAW,
OR CHOOSE OUR HOMEMADE FLAT BREAD INSTEAD OF A BUN

PLAIN GOOD 'OL BANNER'S BURGER 9.00

WITH MELTED MATURE CHEDDAR & BBQ SAUCE 9.50

WITH MELTED BLUE CHEESE 9.90

WITH HAGGIS 9.90

WITH BACON & JALAPENO 9.90

CHICKEN BURGER - PERFECTLY GRILLED CHICKEN FILLET 10.50

FALAFEL & HARISSA BURGER, WITH HOMEMADE HUMMUS, CHIPS & SALAD (VEGAN) 9.25

LEAVES

CLASSIC CAESAR SALAD 8.50

ADD CHICKEN 9.50

STILTON & BEETROOT, MIXED FRESH SALAD, 8.50

GOATS CHEESE & BACON, WITH MIXED FRESH SALAD & A LEMON HERB DRESSING 9.00

THE MAIN EVENT

MEAT

BEEF BRISKET BRAISED IN SCOTTISH ALE, WITH CARAMELISED ONION MASH, BUTTERED KALE & RICH BEEF GRAVY 10.95

8OZ RIB EYE STEAK, WITH PEPPERCORN SAUCE, HOMEMADE CHIPS & GREEN SALAD 16.95

8 OZ SIRLOIN STEAK, WITH HOMEMADE CHIPS & GREEN SALAD 18.00

PORK LOIN IN A PARMESAN AND ROSEMARY CRUMB, FRIED EGG, GREEN SALAD & SAUTÉED NEW POTATOES 11.95

CHICKEN SUPREME, WITH CHILLI & CORIANDER POTATO SALAD, AND CHARGRILLED BROCCOLI & LIME 11.50

LAMB HOT POT TENDER LAMB COOKED IN HOMEMADE GRAVY, ONIONS & CARROTS, SERVED WITH BUTTERED KALE 11.95

FISH

PLEASE ASK ABOUT OUR 'CATCH OF THE DAY'

FISH 'N' CHIPS, FRESH HADDOCK IN SCOTTISH ALE BATTER, TARTAR SAUCE, CHIPS & MUSHY PEAS 9.25

MUSSELS POT WITH HOMEMADE BREAD

WITH WHITE WINE 9.00

WITH TOMATO & CHORIZO 9.00

WITH CIDER & CREAM 9.00

HOT SMOKED SALMON, IN A MUSTARD, ORANGE AND MAPLE GLAZE, WITH SAUTÉED POTATOES, CHARGRILLED BROCCOLI,
POMEGRANATE & SWEET PAPRIKA MAYONNAISE 11.95

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CREAMY WILD MUSHROOM TAGLIATELLE, WITH PARMESAN & GREEN SALAD 10.45

CHUNKY VEGETABLE LASAGNE, WITH OUR HOMEMADE TOMATO AND BECHAMEL SAUCES, & GREEN SALAD 9.50

GRILLED HALOUMI WITH COUSCOUS AND ROAST VEGETABLES 8.25

SIDES

BANNER'S SLAW 1.95 HOMEMADE CHIPS 2.95 SWEET POTATO FRIES 2.50

MIXED SALAD 2.95 VEG OF THE DAY 2.50 GARLIC BREAD 2.50

DESSERTS & CHEESE

STICKY TOFFEE PUDDING, WITH HOMEMADE CUSTARD OR ICE CREAM 5.50

HOMEMADE CHEESECAKE OF THE DAY 5.50

DARK CHOCOLATE MOUSSE WITH A DASH OF KIRSCH,
WITH HOMEMADE BLACK CHERRY SORBET & SALTED CARAMEL POPCORN 5.95

RHUBARB & CUSTARD CRÈME BRULEE WITH HOMEMADE SHORTBREAD 5.65

FINE CHEESE PLATE SERVED WITH HOMEMADE CRISP BREAD & HOMEMADE CHUTNEY 6.25

ICE CREAM & SORBET

VANILLA, STRAWBERRY OR CHOCOLATE ICE CREAM RASPBERRY, LEMON OR BLACK CHERRY SORBET

2 SCOOPS 3.50 3 SCOOPS 4.75

FOOD ALLERGIES AND INTOLERANCES

PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL WHEN ORDERING. THANK YOU.

*B*ANNER'S

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