



### **Appetizers**

<i>Hummus Plate</i>	8
<i>Hummus, assorted Vegetables &amp; Fruit. Served with warm Pita wedges</i>	
<i>Stilton Focaccia</i>	9
<i>Stilton Bleu Cheese, Olive Oil, Garlic &amp; Parmesan on Naan bread Baked on a natural stone &amp; topped with fresh Basil</i>	
<i>Bacon Wrapped Dates</i>	6
<i>4 Candied Dates stuffed with Stilton Cheese &amp; wrapped in Bacon Served with our own Spicy Pineapple Habanero Sauce</i>	
<i>Scotsman Sampler (25 min cook time)</i>	11
<i>4 Pieces each of Black &amp; White Pudding (Sausage) &amp; a Scotch Egg (Hardboiled egg layered with Pork Sausage &amp; rolled in Breadcrumbs) Served with a side of HP Sauce &amp; a side of Stoneground Mustard</i>	
<i>Haggis Dip</i>	9
<i>Haggis served hot with assorted Crackers</i>	
<i>Jumbo Prawns</i>	10
<i>8 Fresh Jumbo Prawns lightly seasoned and baked to perfection Served with our own Spicy Pineapple Habanero Sauce</i>	
<i>Meat &amp; Cheese Plate</i>	13
<i>Chef's selection of Cheeses, Meats, Olives, Fruit &amp; Crackers</i>	
<i>Sausage Roll &amp; Beans (25 min cook time)</i>	8
<i>Beef &amp; Pork Sausage blended in our own seasonings rolled in a Puff Pastry Served with a side of Beans in Tomato Sauce &amp; a side of HP Sauce</i>	
<i>Spinach Artichoke Dip</i>	9
<i>Spinach &amp; Artichoke hearts blended together with Bacon &amp; Garlic in a creamy sauce. Topped with bits of Bacon &amp; Parmesan Served with an assortment of Crackers &amp; Assorted Vegetables</i>	

## Salads

*Whole Salads served with a side of Fresh Baked Artisan Bread*

	Whole / Half
<i>Stilton Chicken</i> Tender Chicken Breast, Red Onions, Craisins & Stilton Cheese over a bed of fresh Spinach leaves. Topped with Candied Walnuts Served with our own house made Raspberry Vinaigrette	10/5
<i>Cobb</i> Fresh Romaine topped with diced Tomato, Cucumber, Celery & a Boiled Egg. Served with your choice of Dressing	12/6
<i>Ceasar</i> Fresh Romaine, Garlic, Salt & Pepper tossed in Creamy Ceasar Dressing topped with Parmesan & Lemon Wedge	10/5
<i>Caprese</i> Fresh sliced Mozzarella & Roma Tomatoes drizzled with Olive Oil & Balsamic Vinegar. Topped with thinly sliced Basil	5
<i>Bleu Cheese</i> Spring Mix topped with Bleu Cheese crumbles Served with Bleu Cheese Dressing.	10/5

**Dressing Options:** *Olive Oil & Balsamic Vinegar, Ranch, 1000 Island, Ceasar,  
Raspberry Vinaigrette or Bleu Cheese*

## A La Carte

Small Green Salad	4
Bowl of Soup & Bread	6
Chips & Salsa	4
Cup of Soup & crackers	4
Chicken Breast (add to any Salad)	3
4 Prawns (add to any Salad)	4
Avacado (add to any Salad)	1
Chips, Bread, Pita or Crackers	2
Cup of Jasmine Rice	2
Country Olive Mix	2
Habanero Sauce To Go (12oz)	5
Black & White pudding (4 pieces each)	5
Scotch Egg (25 min cook time)	5

## **Entrees**

<i>Soup &amp; Salad</i>	9
Bowl of Fresh Soup made daily with a side Green Salad Your choice of dressing	
<i>Mukilteo Sliders</i>	10
3 Beef Sliders on a Kaiser Bun. Served with Salt & Pepper Chips Choose from: Chipotle, Jalapeno, Habanero or BBQ Can't Decide? Pick any 3 as a Trio.	
<i>Enchiladas (Chicken or Beef)</i>	13/7
Choose One or Two hand rolled Enchiladas, baked in our house Made Sauce & Topped with our own 5 Cheese blend Served with a side of Jasmine Rice & Sour Cream Add Jalapenos 1.00	
<i>Gran's Steak Pie - George's family recipe straight from Scotland!</i>	11
Tender chunks of Steak sautéed with Red Onions & our own Seasonings. Simmered in it's own juices until tender Topped with a flaky Puff Pastry Served with a side Green Salad Add Mushrooms 1.00	
<i>George's Ginger Chicken Curry (Fridays Only)</i>	10
Ginger Chicken Curry made with fresh cut Vegetables, Chicken Breast & shredded Ginger Root in our House made Curry Sauce Served with a side of Jasmine Rice	

### **Flatbreads**

*Whole Flatbreads served with a side green salad & your choice of dressing  
Gluten Free Crust Available (\$2 more)*

	<i>Whole / Half</i>
<i>Build Your Own (Up to Two Toppings) \$1 each additional topping</i>	12/6
Pepperoni, Sausage, Black or White Pudding, Chicken, Bacon, Roma Tomato, Red Onion, Jalapeno, Mushroom, Black Olives, Basil, Cilantro	
<i>Spin Arti Chicken</i>	13/7
Our Spinach Artichoke Dip topped with Chicken Breast, Red Onions, Garlic, Bacon, Parmesan, Salt & Pepper	
<i>BBQ Chicken</i>	12/6
Chicken Breast, Red Onions, BBQ Sauce & Fresh Cilantro	
<i>Black &amp; White</i>	12/6
Black & White Pudding, Red Onion & HP Sauce	
<i>Vegetarian</i>	12/6
Hummus base, Spinach, Mushrooms, Red Onion, Roma Tom, Cilantro Served with a side of our own Spicy Pineapple Mango Habanero Sauce	
<i>Margherita</i>	10/5
Red Sauce base with our 5 Cheese blend, Roma Tomato & fresh Basil	

## Desserts

*Pair with a glass of Sherry or Port  
It's your Birthday? Celebrate with a bottle of Bubbly or a glass of Prosecco!*

<i>Blueberry White Chocolate Cheesecake</i>	9
White Chocolate Cheesecake swirled with Maine Blueberries	
<i>Chocolate Soufflé (15 min cook time)</i>	9
Made with Decadent 72% Dark Ghiradelli Chocolate Served with two scoops of Vanilla Ice Cream (A Gluten Free Dessert Option)	
<i>Apple Granny Pie</i>	9
Mounds & Mounds of fresh tart organic Apples and Cinnamon loaded with crunchy Granola crumbs topped with Caramel Sauce	
<i>Sticky Toffee Pudding (15 min cook time)</i>	8
Rich Date Sponge cake layered with Toffee Sauce. Served warm & topped with Whip Cream.	
<i>Vanilla Ice Cream</i>	4
2 Scoops of creamy Vanilla Ice Cream	

## Non Alcoholic Beverages

Can Soda-Coke, Dt Coke, Ginger Ale, Root Beer, Sprite, 7UP, Dt 7UP	
Hot Chocolate	2
Lemonade	2
Sparkling Water	3
Juice: Cranberry, OJ, Grapefruit	2

## Bottomless Cups

Hot Coffee	2
Hot or Iced Tea	2