



TORI SUNDAY

STARTERS

Porcini & Button Mushrooms

On a toasted loaf with parsley garlic cream £7.45

Chilli Garlic King Prawns

King prawns cooked in garlic butter with ginger and chilli flakes, served with bread £8.95

Smoked Salmon Roulade

Scottish smoked salmon filled with cream cheese & crayfish with a lemon oil £8.45

Ye Olde Starters

Yesterday's Soup of the Day

(it always tastes better the next day)

Served with rustic bread & butter £5.45

House Haggis

Oatmeal coated haggis served with a sweet onion and highland malt cream £8.45

Mr Harris' Own Chicken Liver Pâté

Served with brioche toasts & red onion chutney £8.45

VEGETARIAN

Katsu Curry ✓

Breaded mixed vegetable, coriander, chilli, lemon grass & tea leaf burger coated in black onion & cumin seeds with crunchy red lentil crumb served with basmati rice and katsu sauce topped with spring onions. £13.95

Crunchy Coated Mushroom Main

TORI crumb coated button mushrooms, with sweet chilli sauce or roasted garlic mayonnaise, chips and dressed mixed salad leaves £13.95

Have both sauces for an extra £0.95

✓Vegan option available.

Green Man ✓

Plant based burger with fried onion served on a bun with an onion ring & chips £14.25

Add cheese (Vegan option available) for £0.95

Ye Olde Vegetarian

Macaroni Cheese

Traditional pasta bound in a rich cheese sauce with a hint of mustard & topped with melted Lockerbie Cheddar cheese & TORI Garlic & Herb Crumb, served with garlic bread £12.95
Add a side of chips for £2.95

SIDES

Bucket of Chips £4.25

Garlic Bread £5.95

Garlic Bread Topped with Mozzarella £6.45

Side Salad £4.95

Bucket of Sweet Potato Fries £4.45

Roasted Garlic Mayonnaise £1.95

Macaroni £6.95

SMALLER PORTIONS

Fish & Chips £11.25

Scampi £11.25

Macaroni £11.25

GRILL

Junior Apprentice Pillar

Single 8oz house recipe steak burger served with mature Lockerbie Cheddar cheese & fried onion on a gourmet bun with a onion ring & chips £15.25

The Highlander

Scottish chicken with haggis and whisky soaked onions served on a bun with a side of chips £15.95

Rib Eye Steak 8oz

Cooked to your liking, with a peppercorn and Cognac sauce simply served with an onion ring stack and a bucket of chips £28.95

SUNDAY ROAST

Traditional Sunday Roast

28 day aged beef slow roasted overnight with home-made Yorkshire pudding sat on top covered in beef gravy served with seasonal market vegetables and roast potatoes £15.95

Guest Beast

We run a guest roast along side our traditional Sunday roast. This can vary from lamb, pork, chicken, or a variation on a cut. Please ask a member of our team for what the day's guest beast is £15.95

FAMILY FAVOURITES

Katsu Chicken Curry

Coated butterflied Scottish chicken breast served with basmati rice and katsu sauce topped with spring onions. £13.95

Ye Olde Favourites

Fish & Chips

Fresh fillet of east coast haddock served battered or breaded with a fresh lemon wedge, home-made tartare sauce, chips and dressed mixed salad leaves £15.25

Wholetail Scampi

Wholetail scampi with a fresh lemon wedge, home-made tartare sauce, chips and dressed mixed salad leaves £15.45

Bacaroni Cheese

Traditional pasta and bacon lardons bound in a rich cheese sauce with a hint of mustard & topped with melted Lockerbie Cheddar cheese, TORI Garlic & Herb Crumb & bacon bits, served with garlic bread £13.25
Add a side of chips for £2.95

DESSERTS

Chef's Crème Brûlée

Served with Scottish Shortbread £7.95

Chocolate Salted Caramelised Biscuit Cheesecake ✓

Served with vegan vanilla ice cream and caramel sauce £6.95
(Non-vegan vanilla ice cream available)

Amaretto Affogato

Vanilla ice cream with a shot of amaretto and a shot of freshly brewed espresso £8.25

Biscoff on Biscoff Waffle

Waffle topped with vanilla ice cream, Biscoff biscuit and Biscoff sauce £7.95

Churros

With chocolate & hazelnut dip topped with white chocolate sauce £6.95

Ye Olde Desserts

Banoffee Cappuccino

Biscuit base with caramel and freshly sliced banana topped with whipped cream £7.45

Chef's Sticky Toffee Pudding

With toffee squares, toffee sauce and vanilla ice cream £7.95

Please ask a member of our team for our allergen friendly alternatives.

