# MORNINGS

at the Med...

Breakfast served from 10am until 11.45am Saturday & Sunday.

# **SMALL PLATES**

#### As a starter...

SOUP OF THE DAY v, GF*, vG*
CAESAR SALAD v, GF*
PRAWN COCKTAIL GF*
CRISPY ASIAN DUCK SALAD
LETTUCE WRAPS
SOUTHERN FRIED MONKFISH 9.50 Old bay, chipotle ranch.
BAO BUNS
As a side
SKINNY FRIES $v$ , $gf^*$
CHUNKY CHIPS v, gf
STONE-BAKED CIABATTA GARLIC BREAD v, gf*, vg* 4.00 Add CHEESE for 1.50
MAC & CHEESE
HALLOUMI FRIES v, GF
HOUSE SALAD v, GF*, VG*

# FROM THE FARM

SMASHED DOUBLE CHEESEBURGER
MFC BURGER
Burger add-ons
STREAKY BACON   MULL CHEDDAR HAGGIS   HALLOUMI
BRAISED BORDERS BEEF SHIN GF*
CHARGRILLED STEAK GF*
MEAT FEAST PIZZA ${}_{GF^*}$
GARLIC & GINGER FRIED RICE
PUMPKIN, SAGE & PANCETTA TORTELLONI v 15.50 Vodka sauce, crispy sage, pancetta, toasted pumpkin seeds, parmesan.

#### FROM THE MEADOW

Our vegetarian & vegan options...

HALLOUMI TACOS v	12.50
60Z MEADOWS BURGER v, vG*	
PUMPKIN & SAGE TORTELLONI v	14.00
GARLIC & GINGER FRIED RICE v*, vg*  Hot honey soy, chilli mayo, cucumber radish salad.  Choose from  HALLOUMI  MUSHROOM	
MARGHERITA PIZZA v, GF*, VG*	

# FROM THE SEA

FISH TACOS Flour tortilla, Asian slaw, coriander, sriracha mayo.	13.00
FISH & CHIPS  Peterhead landed Cold Town Beer battered haddock, caper herb tartare, chunky chips and charred lemon.	15.00
ROASTED HALIBUT GF  Butter poached baby vegetables, crushed garlic potatoes, Cold Town velouté.	20.00

# SUNDAYS at the Med

Slow-cooked SCOTTISH BEEF served with ROASTED ROOTS, NEW SEASON BABY POTATOES, YORKSHIRE PUDDING, CREAMED PANCETTA CABBAGE and RED WINE GRAVY.

- 16.50 -



### CHEESE & SWEET TREATS

CHEF'S SELECTION OF CHEESE GF*
STICKY TOFFEE PUDDING v
AFFOGATO GF
WHITE CHOCOLATE RASPBERRY BRIQUETTE v, GF* 9.00 Raspberry white chocolate briquette, raspberry & yuzu gel, meringue shard.
SCOOP OF SCOTTISH ICE CREAM
Please ask us for our freshly baked cakes and sweets!



V VEGETARIAN | VG VEGAN | GF GLUTEN FREE \* = OPTION AVAILABLE (E.G. GF\* = GLUTEN FREE AVAILABLE)

Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergic ingredients and does not have a specific allergen free zone.

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.