

LUNCH

SERVED FROM NOON

OUR LUNCH FAVOURITES

Homemade soup of the day with malted grain bread and butter	5.75
The Woodhouse fish chowder Thick broth of smoked haddock and seasonal Scottish fish, served with sourdough bread	8.50
Totally terrific twice-baked cheese soufflé V served with a side salad	13.50
The Woodhouse mac & cheese V Baked macaroni and mature Scottish cheddar, served with garlicky toast and a side salad	10.95
Scampi & fries Breaded scampi tails, served with homemade tartare sauce, fries and a side salad	12.95
Skinner of Kippen steak burger Skinner's steak burger in a brioche bun, with cheese, bacon, relish and gherkins, served with fries and a side salad	16.95
Seasonal quiche served with salad and homemade slaw	9.75
Scottish smoked salmon * with beetroot rosti and sourdough, topped with a poached egg	14.50
Ploughman's platter * Cured ham, mature Scottish cheddar, brie, beetroot-pickled egg, chutney, pickles, celery and apple, with malted grain bread	13.95
Halloumi & beetroot salad V Halloumi, beetroot, pomegranate, mint and chilli, on a bed of mixed leaves, topped with garlicky croutons	11.95
Mediterranean platter * Selection of Spanish cured meats, spicy feta with olives, sundried tomatoes and salad, with sourdough for dipping	12.25

WINE	Btl / 175ml / 125ml
Sauvignon blanc (white) or Merlot (red)	18.95 / 5.95 / 4.75
BEER	400ml can
From Loch Lomond Brewery - please ask for today's availability	4.95

LIGHT BITES & SIDES

Homemade mackerel pâté with rye bread	6.75
Mini mac & cheese V	6.00
Woodhouse sausage rolls with chutney	8.25
Loaded skinny fries , topped with feta, onion marmalade and chorizo and drizzled with yoghurt dressing	5.50
Polenta fries with chipotle mayo V, GF	4.95
Skinny fries VG, GF	3.75
Homemade coleslaw V	3.00

TOASTIES & SANDWICHES

In malted grain bread, served with a side salad and slaw	
Cheese and ham toastie *	
Mature Scottish cheddar with thick slices of cured ham	9.50
Brie, bacon and cranberry toastie *	
Loaded with melting brie, thick cut bacon and cranberry sauce	9.95
True Scotsman toastie (V option)	
Dingwall or veg haggis, mature Scottish cheddar, caramelised red onion and chilli jam	11.50
Falafel flatbread V	
Homemade falafel with Woodhouse hummus, pomegranate and minty yoghurt dressing, served on a herb flatbread	9.75
Chipotle chicken sandwich *	
Sliced chicken breast with chipotle mayonnaise and avocado	10.95
Tuna and beetroot sandwich *	
Tuna fish in a zesty lemon mayonnaise with slices of cucumber, grated beetroot and salad leaves	9.95

MILK & HONEY ICE CREAM

Woodhouse Gingerbread, Vanilla Bean or Mango Sorbet	3.00 /scoop
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Let us know when you're ready and we'll bring the bill to your table.

Please let us know of any allergies. Our food is prepared freshly in our kitchen, where nuts and other allergens are present, so we cannot guarantee it will be free from traces. All tips go directly to our lovely team.

BREAKFAST

SERVED ALL DAY

OUR BREAKFAST FAVOURITES

Big Breakfast

Skinner's sausages, bacon, Dingwall black pudding, poached eggs, portobello mushroom, roasted vine tomatoes, baked beans and a tattie scone with malted grain toast **12.95**
Add haggis for **2.00**

Veggie Breakfast V*

Grilled halloumi, poached eggs, wilted spinach, portobello mushroom, roasted vine tomatoes, baked beans and a tattie scone with malted grain toast **12.95**
Add veg haggis for **2.00**

BREAKFAST ROLLS

A crispy morning roll with your choice of filling:

Smoked back bacon *
Skinner's pork sausage
Dingwall black pudding
Dingwall or veg haggis (V option)
Tattie scone V
Poached egg V*
Portobello mushroom V*
Roasted vine tomatoes V*
Baked beans V*
Wilted spinach V*

4.50 for one filling, **5.50** for two fillings, **6.50** for three fillings.

SERVED UNTIL NOON

Free-range poached eggs V, DF*
with two slices of malted grain toast on the side **6.95**

Daddy's breakfast roll
Crispy morning roll with smoked back bacon, Dingwall black pudding and a tattie scone **6.50**

Granola V
Made to our secret recipe, with yoghurt and fruit compote **6.75**

Malted grain toast V*
with butter and jam **2.95**

EGGS BENEDICT

BEN Classic
with cured ham **9.95**
BEN Florentine V
with wilted spinach **8.95**
BEN Rabbie (V option)
with Dingwall or veg haggis **9.95**
BEN Royale
with Scottish smoked salmon **11.95**
BEN Black
with Dingwall black pudding **9.75**
BEN Portie V
with portobello mushrooms **8.75**

V Vegetarian
VG Vegan
GF Gluten free
* Can be gluten free on request
DF Dairy free

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COFFEE, TEA & JUICE



COFFEES

Decaf & semi-skinny available

Americano **2.90**
Latte **3.30**
Flat white **3.00**
Cappuccino **3.30**
Espresso **2.30 / 2.50**
Macchiato **2.40**
Mocha **3.70**
Chai tea latte **3.60**

Add a syrup **0.50**

Rich hot chocolate **3.50**
Add whipped cream **0.40**
and/or mallows **0.50**

TEAS

Loose-leaf teas **2.95**
in your own wee pot

English Breakfast
Royal Earl Grey
Second Flush Darjeeling
Sencha Green Tea
Mango Green Tea
Perfect Peppermint
Apple & Mint
Big Red Rooibos - zero caffeine

Chai Caramba! **3.50**
Spiced tea, served with honey and warm milk

SOFT DRINKS

Coke / Diet Coke / Coke Zero **2.80**
Sprite **2.80**
Irn Bru / Diet Irn Bru **2.80**
Elderflower pressé **3.00**
Rose lemonade **2.80**
Bundaberg ginger beer **3.25**
Fresh orange juice **2.95**
Organic apple juice **2.80**
Soda & lime **2.00**
San Pellegrino (sparkling):
blood orange, orange,
pomegranate or lemon **2.80**
Cawston Press (sparkling):
apple, rhubarb or ginger **2.80**
Sparkling or still water **2.75**
Cawston Press children's
juice boxes **2.00**

Milkshakes

Vanilla, caramel
or chocolate **4.95**

CAKES

Try a slice of one of our scrumptious homemade cakes or grab a tasty tray bake - see if you can resist the display on the counter!



We are always trying to do our bit for the environment - from the tables and bar tops made from the oak trees that stood on this site, to the solar panels for our electricity, our biodegradable take-away cutlery, our EV charging points, our coffee granules used for compost and, of course, our waste recycling.