

COFFEE, TEA & JUICE



COFFEES

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

Decaf & semi-skinny available

NON-DAIRY MILKS

Soya, oat, almond & coconut

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	
Lemon & Ginger	
Wild Berry	
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
Pure pressed 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
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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!

MILK & HONEY ICE CREAM

Woodhouse Gingerbread, Vanilla Bean, Double Chocolate, Raspberry Ripple, Crème Brulé or Mango Sorbet	3.00 /scoop
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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.

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.

THURSDAY LATE-NIGHT MENU

5PM – 8PM



OUR FAVOURITES

Homemade soup of the day *

with malted grain bread and butter

5.75

Totally terrific twice-baked cheese soufflé V

served with a side salad

13.50

Scampi & fries

Breaded scampi tails, served with homemade tartare sauce, fries and a side salad

12.95

The Woodhouse mac & cheese V

Baked macaroni and mature Scottish cheddar, served with garlicky toast and a side salad

10.95

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

Mediterranean platter*

Selection of Spanish cured meats, spicy feta with olives, sundried tomatoes and salad, with sourdough for dipping

12.25

LIGHT BITES

Homemade mackerel pâté with rye bread

6.75

Mini mac & cheese V

6.00

Woodhouse sausage rolls with chutney

8.25

Polenta fries with chipotle mayo V, GF

4.95

Loaded skinny fries, topped with feta, onion marmalade and chorizo and drizzled with yoghurt dressing

5.50

SIDES

Skinny fries VG, GF

3.75

Homemade coleslaw V

3.00

Cheesy garlicky toast *

3.95

Garlicky toast *

3.50

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

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

Let us know when you're ready and we'll bring the bill to your table.

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