

# APPETISERS

- OLIVES** 4.50
- GARLIC AND ROSEMARY PIZZA BREAD TO SHARE** 10.50  
garlic infused E.V.O.O, fresh rosemary and rock salt

# STARTERS

- MUSHROOM AND TARRAGON BRUSCHETTA**    8.65  
bound in a white wine and garlic cream, drizzled with balsamic glaze
- THE TERRACE ANTIPASTO (for 2)**   18.50  
Parma ham, green pesto caprese, chorizo and halloumi skewers, olives, garlic and rosemary flat bread
- CAPRESE SALAD**   8.95  
Fior de latte mozzarella, on a bed of rocket with sweet cherry tomato, green pesto, balsamic glaze, torn basil
- SMOKED SALMON**  11.95  
cucumber ribbons, rocket salad, capers, lemon aioli
- CHILLI KING PRAWNS**  10.50  
pan fried with garlic, finished with a squeeze of lemon, and toasted bloomer
- TERRACE TEMPURA**    **CHICKEN 8.95 | KING PRAWN 10.50 | VEGETABLE 7.95**  
Choose your dipping sauce:  
Hoi sin | Sweet chilli | Frank's buffalo | Garlic mayo
- SOUP OF THE DAY**    5.65  
with crusty bloomer
- TERRACE "HAGGIS, NEEPS AND TATTIES"** 9.50  
haggis bon bon, turnip puree, potato fritter and whisky cream
- CHORIZO AND SMOKED CHEDDAR CROQUETTE**  8.95  
spiced tomato sugo, lemon aioli







# MAINS

- PAN-FRIED LEMON AND CHILLI SEABASS**  19.95  
patatas bravas, buttered greens, lemon aioli
- CHICKEN, BLACK PUDDING AND BACON PIE** 17.95  
bound in a rich whisky cream, topped with puff pastry, accompanied with mashed potatoes and buttered greens
- SIMPSINNS FAJITAS**  
**CHICKEN 18.95 | BEEF 19.95 | VEG 17.95**   
blackened cajun seasoning, bell peppers, sliced onions, served with smashed avocado, smoked cheddar, spicy salsa and flour tortillas
- FISH AND CHIPS**  17.75  
lightly battered fish served with chunky marrow-fat mushy peas, tartare sauce and fries
- CAJUN SPICED TEMPURA**    **CHICKEN 16.95 | KING PRAWN 17.95 | VEGETABLE 14.95**  
served with fries and side salad. Choose your dipping sauce:  
Hoi sin | Sweet chilli | Frank's buffalo | Garlic mayo
- PUMKIN AND SAGE TORTELLINI**  15.95  
bound in a parmesan and white wine cream with a herb crumb and served with garlic bread
- WILD MUSHROOM AND TARRAGON RIGATONI**    16.95  
in a creamy garlic and white wine sauce, topped with a herb crumb and served with garlic bread  
*Add: salsiccia 2.50 | grilled chicken 3.50 | grilled vegan 'chicken' 3.50*
- GRILLED CHICKEN AND CHORIZO RIGATONI**    17.95  
in a rich tomato and basil sugo with shaved parmesan and garlic bread
- CALZONE DI CARNE** 16.95  
stone baked calzone filled with fior di latte, smoked pancetta, herb salsiccia and pepperoni. Served with rocket, parmesan and balsamic salad and drizzled with hot honey.











# FROM THE GRILL

- SIRLOIN (7oz)**  29.95
- FILLET (7oz)**  33.00
- CAJUN MARINATED CHICKEN BREAST**  18.95  
*(All served with onion rings, sautéed mushroom and french fries)*  
*Add a sauce 3.75: Cajun Cream | Peppercorn | Garlic and chive butter*
- Upgrade to surf 'n' turf* 4.95
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- THE TERRACE BURGER** 17.95  
double stacked beefburger on a toasted brioche bun with gem lettuce, Ayrshire bacon, smoked cheddar and burger sauce, accompanied with fries and onion rings
- VEGAN BURGER**    16.95  
on a toasted bun, with spiced tomato relish, baby gem lettuce and accompanied with fries  
*Add vegan cheese 1.00*



# SALADS

- PESTO INJECTED MOZZARELLA SALAD**   15.95  
with sun-dried tomatoes, chunky croutons on a bed of house dressed leaves, bell peppers and onions
- CLASSIC CAESAR SALAD**   13.95  
crisp romaine leaves, chunky croutons, smoked pancetta, parmesan shavings and caesar dressing  
*Add: grilled chicken 3.50 | garlicky king prawns 4.50 | grilled vegan 'chicken' 3.50*
- PULLED JACKFRUIT & AVOCADO SALAD**    13.25  
BBQ pulled jackfruit, smashed avocado, Asian slaw and sesame seeds

# ADDITIONAL SIDES

- Parmesan, rocket and balsamic glaze salad   4.25
- Chilli, garlic and ginger tenderstem broccoli and green beans   4.25
- Sweet potato fries   | French fries   4.15  
*(add seasoning +50p - rosemary and garlic salt | cajun | parmesan)*
- Creamy mashed potato   3.90

'Made without gluten alternative' options and 'vegan alternative' options are available on selected menu items where you see the following symbol:

 VEGAN OPTION AVAILABLE  MADE WITHOUT GLUTEN OPTION AVAILABLE  VEGGIE OPTION AVAILABLE

When placing your order, please specify to your server that you require the 'made without gluten alternative option' or the 'vegan alternative option'. Please allow extra time as these dishes will be cooked to order. Please see our allergen information for further details.

*Please note: Menu items subject to change. We have risk-assessed our kitchens' allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens. If you have an allergy, please speak to a member of our team before ordering. Full allergen/nutritional information is available on request. Menu items subject to availability. Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared. We must advise that gluten is used in the kitchen and therefore cannot guarantee that any dishes on the menu are totally free from gluten. Please note that some items are fried in the same oil as gluten-containing food, please speak to a member of our team before ordering for more information.*

# DESSERTS

<b>CARAMEL APPLE PIE</b> 🌾	8.75
served with vanilla ice cream	
<b>BISCOFF &amp; WHITE CHOCOLATE TART</b>	8.75
with ice cream	
<b>MILLIONAIRE BROWNIE SUNDAE</b> 🌾	9.75
vanilla ice cream, caramel sauce, brownie pieces, biscuit crumb and whipped cream	
<b>TERRACE CHOCOLATE ORANGE</b> 🌿🌿	8.75
chocolate orange sponge served with mango sorbet	
<b>TRIO OF SORBETS</b> 🌿🌾🌿	8.75
mango and passionfruit coulis and whipped cream	

# THE TERRACE