

TO START

**SOUP OF THE DAY** VE/A | GF | 5.25

Served with freshly baked bread and butter

**SAUTÉED KING PRAWNS** GF/A | 6.50

King prawns sauteed in garlic, chilli and ginger butter, served with crusty homemade bread

**CEASER SALAD** GF/A | 4.75

Romaine lettuce with bacon, parmesan, croutons and a rich Caesar dressing

Add chargrilled chicken breast for an extra £1.50

**HADDOCK MORNAY** 5.75

Haddock in a creamy cheese sauce, served with mashed potato

**SATAY CHICKEN SKEWERS** GF | 6.25

Three skewers of chicken marinated in peanut and chilli sauce, served a soy dip

**COUSCOUS STUFFED ROAST PEPPERS** 5.75

Served with a rich tomato sauce

Available as a main course for £11.50

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HAND-STRETCHED PIZZAS

**MARGHERITA** V | GF/A | 11.00

Rich tomato sauce, mozzarella and basil

**GOAT'S CHEESE & RED ONION** V | GF/A | 11.00

Rich tomato sauce, mozzarella, goat's cheese, red onion jam, roquette and peas

**MEAT FEAST** GF/A | 12.00

Rich tomato sauce, mozzarella and three types of meat

**CHICKEN, BACON & PESTO** GF/A | 12.00

Rich tomato sauce, mozzarella, chicken, bacon and pesto sauce



All weights specified are approximate  
Please make your server aware of any  
allergens, intolerances or dietary requirements

V - Vegetarian  
VE - Vegan  
GF - Gluten Free  
/A - Option Available

BETTY'S FAVOURITES

**NORTH SEA BEER BATTERED or BREADED HADDOCK** 14.50

Served with homemade tartare sauce, chunky chips and your choice of either peas *or* mushy peas

**STROGANOFF** GF | V/A

Choose from either beef 13.50 *or* mushroom V | 12.50

Cooked with brandy, sour cream and paprika, served with rice *or* chips

**CURRY OF THE WEEK** VE/A | GF/A | 13.50

Please ask your server, choose from either chicken *or* vegetable VE/A

Served with naan, poppadum, spiced onion and either rice *or* chips

**VENISON SAUSAGE & MASH** 14.50

Balmoral game venison sausages, served with mashed potato, seasonal vegetables and a red wine gravy

**BEEF LASAGNE** 14.50

Alternating layers of minced beef sauce and white sauce, served with garlic bread, salad and chips

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SIGNATURE STEAKS

**8OZ SCOTCH BEEF SIRLOIN STEAK** GF/A | 21.95

Located between the rib and fillet, the sirloin has a perfect balance; it is both lean and succulent

Served with onion rings, mushrooms, tomato and chips

**8OZ SCOTCH BEEF RIBEYE STEAK** GF/A | 21.95

From the rib end of the sirloin with high marbling throughout that makes this a real flavoursome cut

*Perfect when cooked medium, this is a Chef's favourite!*

Served with onion rings, mushrooms, tomato and chips

**8OZ GAMMON STEAK** GF/A | 14.95

Served with fried egg, onion rings, mushrooms, tomato and chips



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## BETTY'S BURGERS

All of our burgers are served in a homemade brioche bun loaded with lettuce, tomato and relish, then topped with onion rings, served with a ramekin of coleslaw and fries *or* chunky chips

### BETTY'S HOUSE BURGER VE/A | GF/A | 13.00

Choose from a 6oz beef patty, chargrilled chicken *or* vegan patty VE

### BETTY'S FAMOUS VENI-MOO BURGER 18.50

Betty's house burger topped with an 8oz Balmoral Game venison patty, red onion marmalade and cheese

### ALL-DAY BREAKFAST BURGER 14.00

Betty's house burger topped with a fried egg, hash brown and bacon

### BUFFALO BURGER V/A | 14.00

Betty's house burger loaded with blue cheese and hot sauce

### MAC & CHEESE BURGER V/A | 14.00

Betty's house burger smothered with our mac and cheese

### FISH SUPPER BURGER 14.00

Beer battered haddock with tartare sauce and mushy peas

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## ACCOMPANIMENTS

**BOILED RICE** 3.00  
**COLESLAW** 3.00  
**DIRTY FRIES** 3.00  
**FRIES *or* CHIPS** 3.00

**GARLIC BREAD** 3.00  
**HOUSE SALAD** 3.00  
**ONION RINGS** 3.00  
**SEASONAL VEGETABLES** 3.00

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## HOUSE SAUCES

**BLUE CHEESE** 2.50  
**DIANNE** 2.50

**JACK DANIEL'S BBQ** 2.50  
**PEPPERCORN** 2.50



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DESSERTS

**STICKY TOFFEE  
PUDDING** 5.95

Served with warm toffee sauce  
and cream *or* ice cream

**CHEESECAKE** 6.25

Served with either rich raspberry  
coulis and fresh raspberries *or*  
banoffee style, served with ice  
cream *or* cream

**WHITE CHOCOLATE &  
RASPBERRY TART** 5.75

Served with fresh raspberries and  
a rich raspberry coulis and cream  
*or* ice cream

**BREAD & BUTTER  
PUDDING** 5.95

Served with cream *or* ice cream

**SELECTION OF ICE  
CREAM** GF | 5.75

Choose three from vanilla,  
strawberry, chocolate, honeycomb  
*or* salted caramel

**CHEESEBOARD FOR ONE** 7.50

Three kinds of cheese, fruit  
chutney, crackers, celery and  
grapes

Add a glass of port for £2.00

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CHILDREN'S DESSERTS

**CHOCOLATE FUDGE CAKE** 4.75

Warm chocolate fudge cake served with either cream *or* ice cream

**DECORATE YOUR OWN ICE CREAM** 4.00

Choose one from vanilla, strawberry *or* chocolate served with a selection  
of sweets and fruit

**LOADED BELGIAN WAFFLE** 5.75

Warm Belgian waffle loaded with chocolate, marshmallows, fruit and  
sweets

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HOT DRINKS

**AMERICANO** 2.50

**LATTE** 2.70

**CAPPUCCINO** 2.80

**ESPRESSO** 2.20

**FLAT WHITE** 2.80

**HOT CHOCOLATE** 3.00

**MOCHA** 3.30

**HERBAL TEA** 2.40

**TEA** 2.40

**COFFEE LIQUEUR** 5.50



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Design By  
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