

MITCHELL

Purveyor of Fine Food and Wine

MAIN MENU.

SHARING BOARDS.

Charcuterie Board	14. ⁹⁵
Cold Cuts, Cheese, Sunblushed Tomatos, Olives, Bread, Oil, and Apple Ale Chutney	
Surf Board	14. ⁹⁵
Hot Smoked Salmon, Cold Smoked Salmon, Arbroath Smokies, Peppered Mackerel, Aioli & Lemon with Artisan Bread	
Veggie Medley Sharing board	12. ⁹⁵
Olives, Hummus, Crudites, Grilled Artichoke, Stuffed Peppers, Feta & Artisan Bread	

BEGIN.

House Marinated Olives (vg)	3. ⁵⁰
Bread, Oils & Smoked Butter	4. ⁰⁰
Smoked Paprika Nuts (vg)	3. ⁵⁰
Sriracha Hummus, Cumin Khobez (vg)	3. ⁰⁰
Cream Cheese Stuffed Peppers	3. ⁵⁰

STARTERS.

Crispy Chicken Wings	6. ⁰⁰
Cola & Chipotle Glaze	
Haddock Scampi	8. ⁰⁰
Seaweed & Preserved Lemon Butter	
Patatas Bravas	5. ⁵⁰
Paprika Tomato Sauce, Gran Vela, Roasted Peppers	
Beetroot & Goats Cheese Tortellini (v)	7. ⁰⁰ /14. ⁰⁰
Katy Rodger Crème Fraiche, Lemon, Rocket	
Shrimp Popcorn	8. ⁰⁰
Smoked Anchovy Dip	
Mussels & Chunky Bread	7. ⁰⁰
White Wine, Garlic, Cream	
Broccolini & Sweet Potato Tempura (v)	6. ⁵⁰
Rose Harissa, Greek Yoghurt, Chillies	
Haggis Croquettes	6. ⁰⁰
Pepper Sauce, Parsnip Crisps	

SIDES.

Skinny Fries	3. ⁵⁰
Truffle & Parmesan Chips	3. ⁵⁰
Sweet Potato Fries	3. ⁵⁰
Sweet Potato, Chickpea & Feta Salad	3. ⁵⁰
Sriracha & Lime Superfood Salad	3. ⁵⁰
XL Onion Rings	3. ⁵⁰
Garlic Ciabatta	3. ⁵⁰
Chilli & Parsley Grilled Halloumi	3. ⁵⁰
Broccolini & Green Beans, Almond Flakes	3. ⁵⁰

MAINS.

Moules Frites	14. ⁰⁰
Shallots, White Wine, Preserved Lemon Aioli	
Garden Pea & Pecorino Risotto (v)	11. ⁹⁵
Herb Marinated Mozzarella	
Thyme Marinated Scottish Rump Steak	24. ⁰⁰
Flatcap Mushroom, Chips	
>> Add Peppercorn / Chimichurri / Béarnaise Sauce	1. ⁵⁰
Roasted Lamb Neck with Pistou	14. ⁰⁰
Gran Vela, Roasted New Potatoes, Spinach, Pine Nut Crumb	
Harissa, Sweet Potato & Chickpea Tagine (vg)	9. ⁰⁰
Coriander Giant Cous Cous, Flaked Almonds, Preserved Lemon	
Coriander & Sriracha Chicken Skewers	13. ⁰⁰
Mini Superfood Salad & Spiced Lime Dressing	
IPA Battered Haddock	13. ⁰⁰
Chunky Chips, Crushed Peas, Seaweed & Preserved Lemon Tartare	
Mitchell's "3 Cut" Burger	12. ⁰⁰
Brioche Bun, with Burger Sauce, Gem, Tomato, Pickled Cucumber, Fries & Slaw	
Mitchell's "No Cut" Burger (vg)	12. ⁰⁰
Brioche Style Bun, with Vegan Burger Sauce, Gem, Tomato, Pickled Cucumber, Fries & Slaw	
>> Add to your Burger: Cheese / Onions / Vegan Cheese	1. ⁰⁰
>> Upgrade to Sweet Potato / Truffle Chips	1. ⁰⁰

LEAVES & GREENS.

>> Add Chicken / Crispy Bacon / Chickpea & Sweet Potato	2. ⁰⁰
>> Add Smoked Salmon / Halloumi / Beef / Miso Tofu / Avocado	3. ⁰⁰
Sriracha & Lime Superfood Salad (vg)	8. ⁵⁰
Wild Rice, Cous Cous, Edamame Beans, Braised Kale, Pickled Cucumber, Pomegranate, Sriracha & Lime Dressing	
Oak Aged Feta & Roasted Sweet Potato Salad (v)	8. ⁵⁰
Chickpeas, Toasted Walnuts, Citrus Dressing	
Classic Nicoise Salad (v)	8. ⁰⁰
Warm Ratte Potatoes, Green Beans, Sunblushed Tomatoes, Boiled Egg & Rocket	
Classic Caesar Salad	8. ⁰⁰
Cos Lettuce, Garlic & Herb Croutons, Smoked Anchovies, Parmesan Shavings	

ACOUSTIC GOODNESS.

Enjoy the best live local acts from 8.30pm.
Every Friday & Saturday

SPECIALS.

Ask your server about our list of daily specials!

We can cater for a number of dietary requirements, and we ask that you please let your server know if you have any allergies. We can also offer a selection of our dishes without gluten, ask us for more information.