



checkpoint

TO START...

mixed olives (v/gf) 4.00	haggis scotch egg, burnt onion mayo 6.00
soup of the day with crusty bread (vg) 5.50	flatbread, hummus & olives (vg) 4.50
hot & cold smoked salmon, cucumber, lemon buttermilk & dill (gf) 6.00	ham hock & arran cheddar croquettes, mustard aioli 6.00

MEAT & FISH

venison haunch, baked celeriac, blue cheese & broccoli gratin 18.50
ayrshire pork fillet, sauteed chard, cider glazed plum, carrot & star anise puree, cider jus (gf) 16.00
pan fried rainbow trout, sauteed greens, courgette puree & passionfruit dressing (gf) 17.50
moules mariniere served with crusty bread 15.50
9oz onglet steak, beer pickled & crispy onions, spinach, smoked garlic bearnaise (gf) 19.00 <i>with handcutchips</i> 23.00
market fish of the day, ask your server

VEGETARIAN & VEGAN

chickpea, spinach & sweet potato dahl, rice & flatbread (vg) 14.00
butternut squash risotto with feta & truffle honey(v) 13.50

BURGERS

'served on a seeded brioche bun, with a bundle of skin on fries or sweet potato fries'

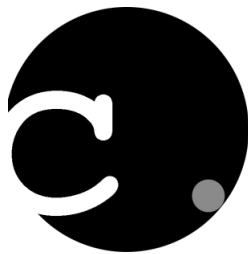
checkpoint beef burger, cheddar, baby gem, beef tomato, red onion 10.50
butterfly chicken burger, harissa & lime, baby gem, beef tomato, red onion 10.50
crispy halloumi burger, chargrilled red peppers, tomato relish (v) 10.50
vegan chickpea & sweetcorn on wholemeal, tomato relish, baby gem, red onion (vg) 10.50

SALADS

chargrilled steak salad, pickled red onion, fennel, cherry tomatoes, spinach & chimichurri (gf) 12.50
quinoa, spinach, endive, beetroot, peppers, avocado & toasted seeds (vg/gf) 8.50
goat's cheese, golden beetroot, toasted walnuts, orange segments, honey mustard & orange vinaigrette (n/v/gf) 9.50
caesar salad; chicken, baby gem, parmesan, soft boiled egg, garlic croutons & caesar dressing 11.50

SIDES

triple cooked chips (vg/gf) 5.00	petit pois, bacon, baby gem & leek (gf) 4.50
skin on fries (vg/gf) 4.50	sauteed seasonal greens (v/gf) 5.00
sweet potato fries & za'atar yoghurt (vg*/gf) 4.50	green side salad (vg/gf) 3.50
halloumi chips (v/gf) 4.50	



checkpoint

TREATS

creme brulee, home made shortbread (v) 6.00
avocado & lime cheesecake with berries & chocolate soil (vg/gf) 6.00
chocolate & cointreau mousse, chantilly cream & shortbread (v) 6.00
chef's selection of scottish cheeses, oatcakes & home made chutney (v) 7.00

HOT ONES

espresso	1.70	americano	1.80
flat white	3.00	hot chocolate	2.80
cappuccino	2.80	selection of jenier teas	2.00
latte	2.80	scottish breakfast, green, lapsang souchong, earl grey,	
macchiato	2.00	peppermint, lemon & ginger, rooibos, darjeeling, camomile	

SOFTS

frobishers	3.00	coca-cola	2.50
mango, orange or pressed apple juice		diet coke	2.50
glass of juice	2.50	sprite	2.50
pineapple, cranberry, pink grapefruit		san pellegrino	2.50
fentiman's ginger beer	3.50	aranciata, limonata, aranciata rossa	

ON TAP

	<small>schooner/pint</small>	
tempest modern helles lager	4.00/6.00	
drygate 7 peaks ipa	4.00/6.00	
franciscan wells chieftain ipa	4.00/6.00	
aspalls draught cyder	3.40/5.10	

BOTTLES

estrella damm	4.50
daura gluten free lager	5.00
corona extra	4.50
fruli strawberry beer	5.80
organic porter, black isle	6.00
joker ipa, williams	5.50
savanna cider	4.50
krombacher low alcohol	3.50

CANS

berliner pilsner	5.00
beavertown neck oil	5.80
beavertown gamma ray	6.20
magic rock common grounds	5.50
magic rock highwire grapefruit	5.50
tiny rebel clwb tropicana	6.00
tiny rebel raspberry sour	6.00
tiny rebel marshmallow porter	6.00
schofferhoffer grapefruit wheat	4.00

our bartenders are also available to stir, shake and mix your favourite cocktails...