Starters

Soup of the Day With crusty sourdough bread. (GFO) £4.95

Crispy Panko Chicken Tenders With Sriracha aioli, red cabbage slaw & a cashew crumb. (DF) £8.50

Three Tomato, Garlic & Basil Bruschetta

Grilled focaccia finished with balsamic & rocket. (VE/DF/GFO) £7.95 Add - Gran Moravia (V) £1.00 - Crispy parma ham £1.50

Stornoway Black Pudding Bon Bons With tomato & chilli jam. (DF) £8.25

Chicken Liver Pate & Balsamic Onion Chutney With toasted Focaccia. (GFO) £7.95

Crab Claw Stack

Chilli & lime flaked Crab with avacado, red onion & parsley smash, coriander rice, pickled cucumber & rocket. (DF) £8.50

Avocado, Chilli, Mango & Cashew Nut Pate With toasted Focaccia. (V/GFO) £7.95

Mains

Canada Wood's Signature Fish and Chips

Angel cut haddock fillet battered or breaded served with skinny fries, house tartar sauce, hand crushed peas & a chip shop pickle. (DF) £15.25

Three Cheese Macaroni

Applewood smoked cheese, Scottish mature cheddar & Gran Moravia, oven baked, topped with a herbed crumb served with chips or garlic focaccia. (GFO/V) £13.50

Chargrilled Cheeseburger

6oz handmade beef patty on a sesame seeded bun with our classic burger sauce, cheddar cheese, lettuce, tomato & gherkin served with skinny fries & a side of house slaw. (GFO/DFO) £15.25

Why not add - £1.50 each

- Puddledub smoked bacon
- Grilled stornoway black pudding, tomato & chilli jam
- Pot of katsu curry sauce

Crispy Katsu Chicken Burger

Crispy panko breaded chicken breast, red cabbage slaw, rocket & pickled red onion on a grilled sesame seeded bun with skininy fries, house slaw and side of katsu curry sauce. (DF) £15.50

Mains (cont'd)

Cajun Roast Vegetable Rigatoni

Roast vegetables & rigatoni pasta tossed in a creamy cajun & garlic sauce with rocket & grilled garlic focaccia. (GFO/VE/DF) £13 Add - Gran Moravia (V) £1.00

Canada Wood Steak Pie

12 hour slow cooked hand cut beef in a rich red wine gravy, topped with a puff pastry lid, served with mashed potatoes & seasonal vegetables. (GFO) £14.50

King Prawn Coconut Curry

Pan fried king prawns in a garlic, ginger, soy & coconut curry sauce with coriander rice, tenderstem broccoli, pickled red onions finished with toasted coconut shavings. (GF/DF) £15.50

Salads

Canada Wood Salad

Chargrilled chicken, avocado & crispy parma ham on our mixed salad medley tossed in a balsamic glaze. (GF/DF) £13.50

Roast Goats Cheese Salad

Warm grilled goats cheese, honey poached pear slices, toasted pumpkin seeds & cherry tomatoes drizzled with balsamic glaze (GF/V) £13.25

Vegan Tofu Poke Bowl

Mixed Leaves, avocado, shredded cucumber, pickled red cabbage, tenderstem broccoli, spring onion, sesame & soy marinated tofu with a miso & ginger dressing. (GF/VE/DF) £12.50

Sides

Skinny fries £3.75 Add- Salt & chilli 60p Cajun spic

Cajun spice 60p Cheese & truffle £1.50

Garlic Focaccia £4 Add cheese £1 House Salad £3.75

Please make our staff aware of any allergies or special dietary requirements			
Gluten Free – C	GF Gluten Free	Option - GFO	Vegetarian – V
Vegan -VE	Dairy Free – DF	Dairy Free Opti	on - DFO



Sandwiches

Choose from our open grilled focaccia or toasted bloomer, all served with a house salad, crisps & coleslaw. (GFO available for all)

Canada Wood Caesar Club Sandwich

Caesar dressed grilled chicken, crispy parma ham, gran moravia, shredded cos lettuce & tomato. £11.50

Miguel Sandwich

Avocado, parsley & red onion smash, garlic basil tomato medley & applewood smoked cheddar cheese. (V/DFO/VEO) £10

Our Big 3 Cheese Toastie

Grilled bloomer bread sandwich with Applewood smoked cheddar, Scottish mature cheddar, Monterey Jack & balsamic onion chutney. (V) £10.75

Open Scottish Smoked Salmon Focaccia

Cold smoked & chilli baked salmon on toasted focaccia with sesame cream cheese topped with a free-range poached egg. (DFO) £11.95

Why not add a bowl of soup or fries for £2.95

Desserts £6.95

Served with Milk Barn ice cream.

Sticky toffee pudding, warm fudge sauce & vanilla ice-cream Peach, mango, raspberry & meringue melba sundae (GF) 2 scoops of Milk Barn ice cream or dairy free sorbet

Vegan chocolate fudge cake with berry compote (VE) Chocolate peanut butter stack with pouring cream

Coffee and Hot Drinks

Coffee	Regular		Small / Regular
Latte	£3.65	Americano	£2.90 / £3.65
Flat White	£3.45	Cappuccino	£3.65 / £4.15
Espresso	£2.60	Machiatto	£2.75 / £3.15
Double Espresso	£3.00		
Mocha	£3.85	Extra Shot	£0.50p
Chai Latte	£3.85		

Hot Chocolate

Small £2.90, Large £3.40, cream & marshmallows 65p

Tea

Breakfast, Decaff, Earl Grey, Peppermint, Green, Berries £2.75 All served with Semi-skimmed, Soya or Oat milk (55p)

Extras

Syrups - Vanilla, Caramel, Hazelnut, Gingerbread, Skinny Vanilla, Skinny Caramel (55p)

Drinks

Soft Drinks

Soft Driftes			
Appletiser	£3.00	Orange Juice	£2.55
Ginger Beer	£3.00	Apple	£2.55
Coke Btl	£2.75	Cranberry	£2.55
Diet Coke Btl	£2.75	Kids fruit drink	£1.60
Coke Zero Btl	£2.75	Highland Spring	£2.65
Fanta Btl	£2.75	Still Water	
Irn Bru	£2.60	Highland Spring	£2.90
Diet Irn Bru	£2.60	Sparkling Water	
Lemonade	£2.20	Tonic	£1.90
Soda Water	£2.00	Slimline Tonic	£1.90
Soda Water + Dash	£2.20	Glass of Milk	£1.60

Beer		Spirits (cont'd)	
Draft 1/2pt £3.15	_{pt} £6.00	Vodka - Smirnoff	£3.50
Peroni 330ml	£3.65	Vodka - Premium £4	
Corona 330ml	£3.65		
Bulmers Cider 500ml	£4.65	Jack Daniels £	
IPA	£5.65		
Non Alcoholic		Whisky - Famous Grouse	£3.50
Non Alcoholic		Malt Whisky	£5.00
Erdinger	£4.65	Drambuie	£5.00
Heineken 0.0	£3.25	Sambuca £3	
Peroni 0.0	£3.25	Tequila - Jose Cuervo	£4.00
Spirits			
Gin - Bombay Sapphire	£4.00		
Gin - Pink Gordon's	£4.00		
Gin - Gordon's	£3.50		

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