

Starters

Soup of the Day

With crusty sourdough bread. (GFO) £5.25

Hot Maple Chicken Tenders

Panko breaded chicken tenders, tossed in our hot maple sauce with sesame seeds and garlic aioli (DF) £9.25

Beetroot & Goats Cheese Crostini

Toasted sourdough, beetroot relish, grilled goats cheese & candied walnuts, drizzled with balsamic glaze (V)(GFO)(VEO) £8.50

Canada Wood Stovies

Sweet potato, pork & fennel, served with oatcakes (DF) £8.75

Chicken Liver Pate & Balsamic Onion Chutney

With toasted focaccia. (GFO) £8.25

Haddock, Smoked Salmon & Charred Leek Fish Cakes

With a zesty lemon aioli £9.00

Roast Butternut Squash Hummus

Roasted butternut & garlic chickpea hummus with pomegranate pearls and a well of smoked paprika evoo, served with grilled focaccia (VE)(V)(DF)(GFO) £8.25

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. £16.25

Three Cheese Macaroni

Applewood smoked cheese, Scottish mature cheddar & Gran Moravia, oven baked, topped with a herbed crumb served with chips or garlic focaccia. (V)(GFO) £14.25

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) £16.25

Why not add

Smokey - Puddledub smoked bacon & BBQ sauce (GFO)(DFO) £1.75

Highlander - Grilled haggis, tangy tomato & chilli jam with a pot of whisky sauce £2.25

New Yorker - Peppered ribbon pastrami & our thousand island sauce (GFO)(DFO) £2.25

Chicken Balmoral

Grilled chicken breast with creamy mashed potato, seasonal veg, panko breaded haggis bon bons & a famous grouse whisky sauce (GFO) £15.95

Mains (cont'd)

Gnocchi Alla Stoli

Pan fried Gnocchi in a Stolichnaya vodka rich tomato sauce, seasonal roast vegetables, buffalo mozzarella all finished with basil oil & pea shoots (V)(VEO)(DFO)(GFO) £13.75

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) £15.50

Ox Cheek Ragu Gnocchi

Tender ox cheek, braised in red wine, tomato, garlic & herbs served over pan tossed gnocchi finished with parmesan and evoo (DFO)(GFO) £14.95

Salads

Canada Wood Caesar Salad

Shredded cos lettuce, pickled red onion, smoked paprika sourdough croutons, grilled chicken breast dressed in our gently spiced cajun caesar sauce & parmesan (GFO) £14.25

Grilled Goats Cheese Salad

Warm goats cheese on a bed of mixed leaves dressed in honey mustard with toasted pumpkin seeds, pickled butternut squash and CW's onion chutney (V)(GF) £13.95

Vegan Buddha Bowl

Mexican spiced cous cous, roast sweet potato, pickled red cabbage, roasted chickpeas, tenderstem broccoli with a creamy avocado & lime dressing finished with chai seeds (VE)(GF)(DF) £13.25

why not add Grilled Chicken £2.50

Sides

Skinny fries £3.95

Add - Sriracha & garlic aioli £1.00 Salt and Chilli 60p

Rosemary Parmesan & truffle £1.50

Garlic Focaccia £4 Garlic Focaccia with cheese £5 House Salad £3.75

Whisky sauce £1.00

Please make our staff aware of any allergies or special dietary requirements.

Gluten Free - GF Gluten Free Option - GFO Vegetarian - V Vegan -VE

Vegan Option - VEO Dairy Free - DF Dairy Free Option - DFO

Please ask our staff for information on the dietary change options available.



Sandwiches

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

Canada Wood Club Sandwich

Chargrilled chicken mayonnaise, crispy Parma ham, lettuce, beef tomato & sliced red onion. (DF) £12.25

Smoked Miguel Applewood Sandwich

Avocado, parsley & red onion smash, garlic basil tomato medley & Applewood smoked cheese. (V)(DFO)(VEO) £10.75

Our Big 3 Cheese Toastie

Grilled bloomer bread sandwich with Applewood smoked cheddar, Scottish mature cheddar, Monterey Jack & balsamic onion chutney. (V)(DFO)(VEO) £11.50

Add Grilled Haggis & Tangy Tomato Chilli Jam (DF) £2.25

Open Scottish Smoked Salmon Sandwich

Hot & cold smoked salmon on toasted focaccia with cream cheese, pickled red onion, topped with a free range poached egg. (DFO) £12.75

Why not add a bowl of soup or fries for £3.15

Desserts £6.95

Served with Milk Barn ice cream.

Sticky Toffee Pudding, Warm Fudge Sauce & Vanilla Ice Cream

Gingerbread Latte Ice Cream Sundae (GF)

2 Scoops of Milk Barn Ice Cream or Dairy Free Sorbet

Warm Spiced Apple & Cranberry Crumble (DFO)

with Vanilla Ice Cream

Black Forest Chocolate Fudge Cake (VE/GF/DF)

with Cherry Ice Cream



Coffee and Hot Drinks

Coffee	Regular		Small / Regular
Latte	£3.85	Americano	£3.00 / £3.75
Flat White	£3.85	Cappuccino	£3.75 / £4.25
Espresso	£2.80	Machiatto	£2.85 / £3.25
Double Espresso	£3.20		
Mocha	£4.00		
Chai Latte	£4.00	Extra Shot	£0.60p



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

Appletiser	£3.20	Orange Juice	£2.70
Ginger Beer	£3.20	Apple	£2.70
Coke Btl	£2.95	Cranberry	£2.70
Diet Coke Btl	£2.95	Kids fruit drink	£1.75
Coke Zero Btl	£2.95	Highland Spring	£2.80
Fanta Btl	£2.95	Still Water	
Irn Bru	£2.75	Highland Spring	£3.00
Diet Irn Bru	£2.75	Sparkling Water	
Lemonade	£2.40	Tonic	£2.00
Soda Water	£2.20	Slimline Tonic	£2.00
Soda Water + Dash	£2.40	Glass of Milk	£1.70

Beer

Draft	1/2pt £3.30	pt £6.50
Peroni 330ml		£3.85
Corona 330ml		£3.85
Bulmers Cider 500ml		£4.95
IPA		£5.75

Non Alcoholic

Erdinger	£4.95
Heineken 0.0	£3.50
Peroni 0.0	£3.50

Spirits

Gin - Bombay Sapphire	£4.25
Gin - Pink Gordon's	£4.25
Non Alcoholic Gin	£3.25

Spirits (cont'd)

Vodka - Smirnoff	£3.50
Vodka - Premium	£4.25
Jack Daniels	£4.25
Malt Whisky	£5.25
Drambuie	£5.25
Sambuca	£3.20
Tequila - Jose Cuervo	£4.25

Other non alcoholic and alcoholic spirits are available along with our cocktails. Please ask for our special drinks menu.

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