PUB & RESTAURANT

THIRTY KNOTS

S. QUEENSFERRY

FOOD ALLERGENS & INTOLERANCES

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

V = VEGETARIAN VE = ASK FOR VEGAN

We may apply a discretionary optional service charge to the bill. 100% of all service charge goes to our team in venue. Where applicable this will be clearly stated on your bill and can be removed at your discretion.

FORK-OUT-LESS

TWO COURSES 19.95
THREE COURSES 24.95

Available Monday - Friday 12pm - 9pm, Saturday 12pm - 4pm

STARTERS

CHICKEN LIVER PARFAIT
Plum & apple chutney, crisp leaf, house dressing, toasted brioche

GRILLED GOATS CHEESE CROSTINI
Winter leaves, caramelised red onion, tomato & truffle honey V

HAGGIS BON BONS
Arran mustard mayo & caramelised red onion chutney

SOUP OF THE DAY
Fresh baked sourdough, sea salt butter V

SRIRACHA & HONEY CRISPY CAULIFLOWER
Coriander crème fraiche V

MAINS

CLASSIC MAC & CHEESE
Mature cheddar & mozzarella, Italian cheese & soft herb crumb, garlic ciabatta V

FISH GOUJONS & CHIPS
Beer battered haddock, mushy peas, chunky chips & tartare sauce

COCONUT CHILLI CHICKEN
Fragrant rice, coconut cream, ginger & chilli bok choy, prawn crackers

GOAN VEGETABLE CURRY
Aromatic tomato, coconut sauce, fragrant rice & mini poppadoms V
Add Chicken 4.95 | Add Salmon 5.95 | Add Prawns 6.95

KOREAN HOT HONEY CHICKEN BURGER
Crispy buttermilk chicken, hot honey glaze, pickled slaw, BBQ Korean dip, brioche bun, fries
Add Cheese | Bacon | Haggis 1.50

TREAT YOURSELF

Enjoy some of our speciality mains for just a little bit more.

SLOW COOKED BEEF BOURGUIGNON
Woodland mushrooms, bacon & baby onions, pomme purée, honey glazed roots, merlot jus +5.00

PAN SEARED FILLET OF SEABASS
Hasselback potatoes, samphire, tenderstem, caramelised lemon & basil sauce +5.00

SEARED STEAK SLICES
Flat iron steak, rocket, Parmesan, balsamic glaze & fries +6.00

ADD A LITTLE SWEET TREAT

MINI MESS
White chocolate, berries, crushed meringue, Chantilly cream V

STICKY TOFFEE PUDDING
Butterscotch sauce & vanilla ice cream V

CLASSIC AFFOGATO
Espresso shot, vanilla ice cream, homemade shortbread V

TRADITIONAL ITALIAN ICE CREAM V
Choose two: Vanilla, chocolate, strawberry, salted caramel
Add sauce: Strawberry, chocolate or butterscotch OR a Cadbury Flake