



STREET FOOD

*Available until 9:30 PM. Minimum numbers required 60 pax
Please select at least 1 starter and 1 main, or 1 main and 1 dessert*

STARTERS

All handmade by local Scottish Artisan suppliers

Artisan boards

Boards of assorted Artisan pies and Stromboli - £5.50

Boards of assorted Artisan Scotch eggs and Stromboli - £6.00

Boards of assorted Artisan pies, Scotch eggs and Stromboli- £7.00

Chef's selection of bread and dips

Freshly baked Artisan bread served with olive oil, balsamic vinegar and two seasonal chutneys

Single portion - £4.50

Double portion - £7.00

MAINS

'Family service' whole meat joint served with gravy and selection of seasonal vegetables

Carve at your table or let our chef carve it for you!

Rosemary and garlic roast leg of lamb with fried onions - £21.00

Herb roasted chicken fillet with white wine, tomato and tarragon jus - £21.00

Side of salmon in smoked paprika and lime leave - £21.00

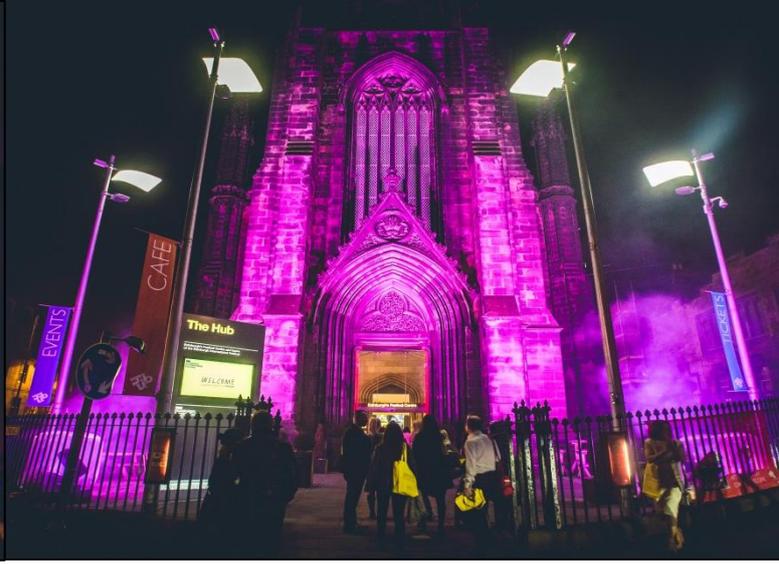
Sweet chilli and garlic glazed roast loin of pork - £17.00

Sticky sesame and honey roast loin of bacon - £17.00

Thyme roasted sirloin of Scotch beef - £29.50

The Hub's Cajun spiced chicken meal - £15.50

All those herbs and spices served with your favourite tubs of sweet potato wedges, coleslaw and baby corn with parsley butter, to our chef's very own recipe



CAKES AND DESSERTS

Share and mess with your dessert

The Hub`s 'Eton Mess' - £9.50

Traditionally served with strawberries in season, or alternate berries out of season

Knickerbocker Glory - £8.50

Embrace your inner child and make your own sundae, but you better be quick before the ice cream melts!

A whole delicious Hubmade cake, served with Chantilly cream - £6.50

Please select your favourite flavour from lemon, carrot or toffee

Exotic fruit and berry salad with a fresh mint syrup - £6.50