

MATCH DAY MENU

PLEASE ORDER AT THE BAR

BURGERS

SERVED WITH SKIN ON FRIES

FLAME GRILLED BEEF ^{GF} 13.5

6OZ ANGUS BURGER WITH LETTUCE,
TOMATO, MAYO

FLAME GRILLED CHICKEN ^{GF} 13.9

BUTTERFLIED CHICKEN BREAST WITH
LETTUCE, TOMATO, SRIRACHA MAYO

THE CALEY BURGER ^{GF} 15

BEEF BURGER TOPPED WITH BACON, BRIE,
HAGGIS, LETTUCE, TOMATO, MAYO

MOVING MOUNTAINS ^V 13.5

PLANT BASED PATTY WITH LETTUCE,
TOMATO, VEGAN SRIRACHA MAYO

TOPPINGS & EXTRAS

ADD FOR £1 EACH

SAUSAGE # BACON # EGG # HAGGIS #

BLACK PUDDING # MUSHROOM #

TATTIE SCON # CHEDDAR # BRIE #

BLUE CHEESE # GOAT CHEESE #

JALAPEÑOS # CRISPY ONIONS #

BOOK A TABLE

CALEYSAMPLEROOM.CO.UK
FOR TABLES ON MATCH DAYS

STARTERS & LIGHT BITES

SKIN ON FRIES ^V ^{GF} 3.95
ADD CHEESE, BACON, CRISPY ONION £1 EACH

SOUP 3.95
WITH BREAD ^{GF} & BUTTER

CHICKEN / CAULI WINGS ^V ^{GF} 7.5
CHOOSE BBQ CRISPY ONION, SRIRACHA LIME,
SWEET CHILLI, BLUE CHEESE OR PLAIN

SWEET POTATO FRIES ^V ^{GF} 4.95

ONION RINGS 6

FILLED ROLL 3
INCLUDES 1 FILLING - BACON, SAUSAGE, EGG, CHEESE
HAGGIS, BLACK PUDDING, TATTIE SCONE - £1 EACH

MAINS

STEAK FRITES ^{GF} 16.5

WITH GARLIC BUTTER, SALAD, TOMATO,
MUSHROOM & SKIN ON FRIES
COOKED MEDIUM RARE UNLESS SPECIFIED
+ BÉARNAISE, BLUE, PEPPERCORN, WHISKY SAUCE £1.50

FISH & CHIPS ^{GF} 14.5

GLUTEN FREE BEER BATTERED HADDOCK
WITH CHIPS & TARTARE SAUCE

CHEFS SPECIAL PIE ^{DF} 16.5

SERVED IN THICK STOCK WITH SEASONAL
VEG & CHIPS OR MASH WITH A PASTRY LID.
ASK FOR TODAYS CHOICE

SAUSAGE & MASH ^{DF} ^{GF} 12.5

CUMBERLAND SAUSAGE AND MASH
SERVED WITH RED ONION WINE GRAVY

DESSERTS

CHOCOLATE CAKE ^V 5.5
WARM CHOCOLATE SALTED CARAMEL
CAKE WITH ICE CREAM

CHEESE CAKE ^V ^{GF} 6.5
OAT BASE WITH A SWEET VEGAN
CHEESECAKE TOPPING & ICE CREAM

STICKY TOFFEE ^V 6.95
RICH STICKY TOFFEE WITH DATES 100%
PLANTBASED WITH ICE CREAM

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ALLERGEN KEY



Gluten free



Vegan



Dairy free



Vegetarian



On request

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

While we attempt to maintain separation in cooking, we make no guarantees and further cannot guarantee that all vegan items are kept 100% separate.

We do not suggest that any of our meals are 100% allergen free.

Please speak with a member of staff to discuss any allergen requirements.