

STARTERS

Peppered Goat's Cheese (v)

Goat's Cheese & Pear Spring Roll
Pear Puree & Beetroot Salad
£7.50

Cullen Skink

Smoked Haddock, Potato & Leek Soup
With Spring Onion Croquette
£9.00

Squat Lobster Cocktail

Squat Lobster with Avocado Mouse
Bloody Mary Dressing & Pickled Vegetables
£9.00

Haggis Bonbon

Large Haggis Bon Bon
With Whisky Sauce & Pea Shoot Salad
£7.50

Chicken Liver and Port Pate

Pineapple and Black Pepper Chutney
With Oat Cakes & Port Balsamic
£7.50

Asian Cauliflower (vg)

Peanut Butter Slaw
With Sticky Chilli Sauce
£7.50

Homemade Soup of the Day

With Homemade Crisp Bread £6.00

(v) - Vegetarian (vg) - Vegan



MAINS

Confit Duck Leg

With Mustard, Onions, Sage and Potato Green Beans & Hoisin Sauce £19.50

Lemon and Pea Risotto (v)

With Wild Mushroom Rosti, Parmesan & Herb Oil Dressing £16.00

Slow Roasted Pork Belly

With Bacon & Haggis Bon Bon, Pomme Anna & Baby Carrots £19.50

Three Cheese Macaroni (v)

House Three Cheese Sauce, Crumb Topping & Crisp Bread Salad £11.50

Grilled Cod

With Thai Noodle Salad & Green Curry Sauce £19.00

Pan Fried Sea Trout

With Crab Coconut Cake, Spinach Poached Egg & Chive Cream Sauce £19.00

Ribeye Steak

With Grilled Tomato, Mushroom Triple Cooked Chips £34.00

Prune Stuffed Poached Chicken

With Herb Crushed Potato, Roasted Garlic Leek & Whisky Sauce £19.00



Dessent Menn

Apple Crumble

With Summer Fruit Compote & Vanilla Ice Cream £7.50

Glazed Chocolate Brownie

Strawberry Glazed Brownie & Strawberry Ice Cream £7.50

Sticky Toffee Pudding

With Toffee Sauce & Toffee Ice Cream £7.50

Raspberry Crème Brulee

With Shortbread & Raspberry Mint Salad £7.50

Chocomosa

White Chocolate Samosa with Chilli & Chocolate and Thyme Sorbet £7.50

Scottish Cheese Board

With Spiced Chutney, Frozen Grapes & Oatcakes £10.50

Selection of Ice Creams and Sorbets (gf)

With Chocolate Flake & Raspberry Sauce £6.50

(gf) - Gluten free options available

Our food is prepared in a kitchen where nuts, gluten and other allergens may be present. Please inform your waiter of any known allergens, who will advise you of the ingredients used. Please ask your waiter for vegan options.