

To Start

Garlic Éclair

Warm Chicken Mousse, Chicken Essence

£8.00

Creamed Leek & Potato Soup

With Oak Smoked Haddock

£7.50

No Ordinary Scotch Egg

With Roasted Tomato 'Ketchup'

£6.50

Confit Duck Leg with Beetroot & Red Cabbage Compote

Honey, Pepper and Flaked Salt

£7.25

Mussels Marinere

£8.00

Mussels Mouclade

£8.00

Beetroot & Gin Gravadlax

Mixed Leaves, Gin & Dill Honey Crème Fraiche, Melba Toast

£7.75

Mushroom & Truffle Risotto

Shaved Pecorino, Truffle Oil

£7.50

Followed By

Poached and Roasted Breast of Free Range Guinea Fowl

Savoy Cabbage & Pancetta, Carrots & Swede, Madeira spiked Pan Juices

£18.50

Grilled Fillets of Sole

Grenobleise Garnish, Crushed Potatoes, Green Beans

£18.75

Pan Fried Calves Liver

Smoked Bacon, Bubble & Squeak, Shallot & Sherry Vinegar Sauce

£18.50

Roast Loin of Cod with Raz el Hanout

Chick Pea Cous-cous with Preserved Lemon & Mint, Red Pepper Coulis

£18.75

Butternut Squash, Cauliflower & Chick Pea Curry

With Almonds, Sauternes Golden Raisins, Coconut, Basmati Rice

£17.75

Roast Loin of Roe Venison, Casserole of Leg

Creamed Potatoes, Garlic, Balsamic & Preserved Cherries

£22.50

Slow Braised Belly of Free Range Pork, Roast Fillet,

Black Pudding & Foie Gras Fritter, Clapshot, Shallot Purée

£21.00

Choice Selection of Grilled Meats

All our grilled meats are born and reared here in Scotland

9oz Scotch Rib Eye of salt aged Beef

£31.00

8oz Scotch Fillet of salt aged Beef

£32.00

16oz Scotch Hatton Farm Pork "Tomahawk", Honey & Wholegrain Mustard, Pork Gravy

£23.00

8oz Scotch Lamb Rump, Garlic, Minted Sauce Béarnaise

£23.00

All Grills are served with Homemade Hand Cut Chips, Grill Garnish of Mushroom with Shallot Puree, Roasted Tomato and Watercress Puree. Included with your steak a choice of sauces: Red Wine, Au Poivre or Béarnaise.

Sides

Homemade Hand Cut Chips

£3.50

Creamed Potatoes

£3.50

French Green Beans

£3.50

Creamed Spinach

£3.50

Green Salad

£3.50

Please ask for any dietary alternatives which we would be happy to provide. If you have a specific food allergy please speak to a member of our team for further information before placing your order.

...and to finish

Brioche Bread & Butter Pudding £6.00

Real Custard, Vanilla Ice Cream

Chocolate & Caramel Tart £6.00

Coffee Ice Cream

Passion Fruit Cheesecake £6.00

Blood Orange Jelly

Terrine of Sorbets £6.00

Lemon & Lime, Mango and Rhubarb

A Selection of Scottish Cheeses £9.00

Quince Jelly, Apple & Grapes, Oatcakes

Cappuccino £3.50

Flat White £3.50

Latte £3.50

Americano £3.00

Selection of Freshly Brewed Teas £3.00

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