

SNACKS

- ISLAY OYSTERS (6) bloody mary dressing (GF) bread 14
- ANTIPASTI BOARD 8
- BEER BATTERED HALLOUMI sweet chilli jam (GF) 5
- FRIED PICKLES sour cream - dill (GF) 4
- CRISPY WHITEBAIT lemon aioli 5

SMALL PLATES

- CULLEN SKINK bread 6
- GIN CURED GRAVALAX caper sour cream - beetroot egg (GF) 8
- BAKED POLENTA roast beetroot hummus, cheese (V,GF) 6
- HAGGIS SCOTCH EGG Laphroaig mayo 7
- SMOKED HAM HOCK TERRINE stewed prunes - sour dough (*) 6
- CURRIED COD FRITTER sumac yogurt - cured cucumber 6

BIG PLATES

- FISH & FRIES red slaw - tartare sauce - charred lemon (GF) 15
- 10oz RIBEYE STEAK beef tomato - mushroom - peppercorn sauce (GF) 24
- LAMB SHANK goat cheese mash - crispy black pudding - jus 18
- CURRIED FISH PIE buttermilk mash - boiled egg - sprouting broccoli 15
- CRISPY TOFU brown rice - broccoli - cashew - charred pak choi (GF,DF,V) 15
- FOUR CHEESE MACARONI garlic bread - dressed salad (V) 12

SIDES

- PURPLE ONION RINGS GF 4
- DRESSED SALAD (GF) 4
- SEASONED FRIES (GF) 4
- RED SLAW 4
- GARLIC BREAD 4
- BAKED CHOCOLATE MOUSSE vanilla ice cream (GF) 6
- STICKY TOFFEE PUDDING roast banana (V) 6
- APPLE CRUMBLE drambuie custard (V) 6
- AFFAGATO vanilla ice cream - Argyll Roasters espresso (GF,V) 6
- CHEESE BOARD oatcakes - chutney - celery (*) 8

DIETARY NEEDS

V: Vegetarian GF: Gluten Free *GF available on request
If you have any allergies, please let us know

All prices are inclusive of 20% VAT.
Gratuities are left to your discretion.