STARTERS

Soup of the day served with homemade bread 3.95
Signature chicken liver pâté, home made oatcakes and quince jelly 4.95
Citrus marinated tiger prawns, steamed purple potatoes, watercress and chorizo chips 6.50
Toasted brioche, gorgonzola mousse and roasted pear (v) 5.75
‘Cullen Skink’ with homemade oatcakes 4.95
Red tuna spring rolls with pickled ginger, spinach and wasabi mayo (n) 7.50
Fillet of beef carpaccio, marinated radicchio salad with pine nuts and raisins, served with micro roacket (n) 6.50
Crispy lamb sweetbread, green pea puree & pickled red onions 6.50

MAINS

Fillet of seabass encased in a crispy potato crust, stir fried courgette with chilli, served with an orange and vanilla reduction 14.50
Local seafood and samphire risotto with tarragon jus 16.50
Pan fried monkfish cheeks, cannellini bean ragout with olives and tomatoes served with herb jus 15.95
Slow cooked belly of pork, apple and celeriac puree served with port and red wine jus 13.50
Homemade pappardelle pasta served with rich wild boar ragout and shaved Pecorino cheese 14.50
Seared Duck Breast, blackberry and port jus, curly kale and parsnips 15.50
Red onion tart served with ricotta and Pecorino mousse and a watercress salad (v) 13.50
Sundried cherry tomato risotto finished with buffalo mozzarella, aged parmesan cheese & Liguria extra virgin olive oil 13.50
Haddock and chips in our light crispy batter with hand cut chips, peas and tartare sauce 11.75
Bronze dye “Paccheri” pasta with tomato and basil sauce, red chilli oil (v) 9.95

PASTRY

Coconut pannacotta, caramelized pineapple and raspberry sorbet 5.95
Dark chocolate tartlet, caramel and dairy ice-cream 5.95
Heirloom Apple and Dundee marmalade tart and Katy Rogers crème fraiche with calvados 5.50
Strawberries millefoglie and vanilla chantilly 5.50
“172 Tiramisu” 5.50
Selection of Scottish cheeses served with homemade oatcakes and pear compote (n) 7.95
(St. Andrews cheddar, Lanark blue, Katy Rogers crowdie with honey, Morangie brie)

THE GRILL

250g Aged Beef Sirloin 20.95
200g Fillet of Beef 22.95
400g T-Bone Steak 25.95
Free Range Chicken Breast 12.50
Red Tuna Loin 15.95
6 King Prawns in the shell 15.95
Fillet of Salmon marinated in ginger, chilli and garlic 12.50
A choice of 1 of the following sauces: green peppercorn; truffle butter; garlic and parsley butter or BBQ.

Dish served with cherry tomato, watercress & red onion salad

SIDES

ALL 3.50
Stir fried broccoli
Hand cut chips
New potatoes and roasted garlic
Green beans and almonds
Horse radish mash potatoes
Oven roasted heritage carrots