



## WHILE YOU WAIT

Marinated Olives  
with Sunblushed Tomatoes £3.95

Marinated Olives  
with Feta Cheese, Red Pesto £4.95

Chefs Selection of Bread  
with Extra Virgin Olive Oil,  
Reduced Balsamic £4.95

Pitta Bread  
with Hummus & Curry Oil £5.95

## STARTERS

Chefs Homemade  
Soup of The Day — £5.50  
crusty bread

Traditional Cullen Skink — £7.25  
smoked haddock, potato and leek soup,  
warm bread

Haggis & Black Pudding Tower — £8.50  
peppercorn cream, crispy leeks

Beef Cheek Croquette – £8.75  
red wine onions, watercress, bearnaise

Panko Breaded Goats Cheese — £7.50 V  
assiette of tomato, basil pesto, watercress

Smoked Duck Breast – £8.50  
truffle and chive emulsion,  
duck egg, smoked beetroot

Prawn, Crayfish &  
Smoked Salmon Platter — £8.95  
spiced marie rose, gem lettuce

Chicken Liver Pate — £7.50  
fine leaf salad, beetroot and  
onion chutney, warm brioche

Bang Bang Chicken, King Prawn  
or Cauliflower — £8.50 / £8.95 / £7.95 V  
coated in a light batter, bang bang mayo,  
Asian salad, spicy peanuts

## MAINS

Medallions of Scottish Beef Fillet — £29.95  
haggis dauphinoise, turnip, cauliflower puree,  
buttered greens, Arran whisky jus

Pan Seared Breast of Chicken — £15.95  
gratin potato, crispy Stornoway black  
pudding, butternut velouté, root vegetables,  
brandy and cracked pepper cream sauce

Fillet of Salmon — £17.95  
garlic king prawns, Paris mash, buttered  
greens, brown shrimp butter sauce

Wild Mushroom Tagliatelle — £14.95 V  
broccoli cream sauce, roquefort cheese,  
toasted pinenuts, watercress

South Indian Chicken and  
King Prawn Curry — £17.95  
coriander rice, spicy onions,  
garlic naan, lime creme fraiche  
(vegetable option available £14.50)

Roast Lamb Rump - £20.95  
gratin potato, pepperade,  
tenderstem broccoli, basil jus

Beef Bourguignon — £16.95  
slow braised beef, shallots, bacon,  
mushrooms, red wine jus, creamed potatoes,  
root vegetables, puff pastry rosette

Steak Burger — £14.95  
6oz burger, beef tomato, red onion,  
spiced tomato relish, streaky smoked  
bacon, smoked applewood cheese,  
toasted bun, fries, coleslaw

Battered Fillet of Haddock — £14.95  
fries, mushy peas, tartar sauce

## STEAK SELECTION

all served with grilled tomato, mushrooms, fries

8oz Fillet Steak — £29.95  
8oz Sirloin Steak — £26.95

Add Sauce £3.25  
Red Wine Jus / Peppercorn / Garlic Butter / Whisky Cream

Add Garlic King Prawns £7.25 / Add Slice Haggis £2.50

## ON THE SIDE

Mac N Cheese — £4.95  
Garlic Bread — £3.50  
Crispy Onion Rings — £4.50  
Seasoned Fries — £3.95  
Chilli Fries, Cajun Fries — £3.95  
Buttered Greens — £4.00  
Root Vegetables — £4.00  
Creamed Mash Potato — £3.50

## DESSERTS

Chef's Cheesecake of the Day — £7.25  
whipped cream, fruit garnish

Sticky Toffee Pudding — £7.50  
butterscotch sauce, vanilla ice cream

Clementine Posset — £7.25  
shortbread, macerated fruit

Chocolate & Hazelnut Delice — £7.75  
Scottish blackberries, toffee popcorn

Scottish Coupe — £7.25  
crumbed tablet and shortbread,  
sliced strawberries, ripple ice cream,  
whipped cream, red fruit coulis

Apple Crumble Tart — £7.25  
caramel custard, vanilla ice cream

Cheeseboard — £8.75  
Arran cheddar, howgate brie, Roquefort,  
oatcakes, grapes, red onion chutney

Trio of Ice Cream — £6.95  
vanilla, chocolate, raspberry ripple, tablet,  
mintshortbread crumb, summer fruit compote  
choice of sauces: toffee, chocolate, raspberry

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink. Please ask a member of our team for our full vegan, dairy free & non gluten containing ingredients menus V — VEGETARIAN VE — VEGAN. We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.

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RESTAURANT & BAR