

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 60z 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

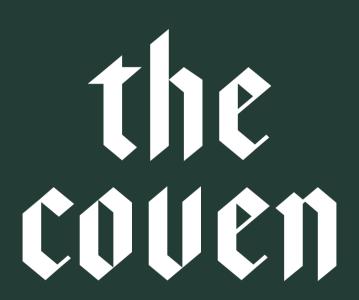
Cheeseboard — £8.75

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.



RESTAURANT & BAR