



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