

NIBBLES

Warm Breads, salted butter (v)	6
Marinated Gordal Olives (v, vea)	5
Haggis Bon Bons, Arran mustard mayo	5
Classic Cumbrae Oysters shallot, lemon and tabasco dressing	
Single 6 Three 16.50 Half Dozen 30	

Seafood TOWER TO SHARE

Chilled Poached Langoustine · Salmon Rilette Toasts
Lemon King Prawns, Parsley Oil · Miso Cured Salmon,
Sesame Seeds · Bloody Mary Baby Prawn Shots ·
Focaccia, Herb Butter, Blackthorn Salt

35

STARTERS

Soup of the Day warm crusty bread (vea)	7.25	Grilled Goats Cheese sour dough crouton, beetroot chutney, hot honey and mustard dressing (v)	10.45
Cullen Skink traditional creamy smoked haddock, potato and leek broth, fresh bread	10.50	Roast Pepper Houmous toasted cracked wheat, zaatar spiced baby carrot, carrot and fennel puree, endive (ve)	8.95
Butter Milk Fried Chicken chilli glaze, ranch sauce, pickles	9.95/17.95	Steamed Shetland Mussels garlic, white wine and parsley cream, toasted focaccia	12
Haggis Tain champit tattie, bashed neeps, peppercorn sauce	9.55	Beetroot Tartare roast and pickled beetroot, lime, coriander and lemongrass, crisp sushi rice (ve)	9.45
Asian Steak Tartare flank steak, lemongrass, coriander, crisp fried sushi rice, wasabi egg emulsion	12.45	Classic Prawn Cocktail atlantic prawns, creamy Marie Rose, gem leaf, lemon and pickled cucumber salad, soft brown bread and butter	12.25
Seared Orkney Scallop braised fennel, lemon and parsley, brown butter crumb	15.50	Fine Chicken Liver Parfait plum and apple chutney, focaccia toast, pickled shallot and watercress salad	9.45
Sticky Shredded Duck watermelon and cucumber salad, teriyaki dressing, toasted sesame	12.45		

SPECIALITY MAINS

Individual Beef Wellington fillet steak, parma ham, mushroom duxelle, puff pastry, red wine jus, maple glazed carrots, fondant potato, charred broccoli	40
Miso Cured & Glazed Salmon wakeme sea greens, sesame, coconut rice	23
Roast Duck Breast roast onion and thyme puree, saute spring greens, fondant potato,, duck sauce	27
Chimichurri Chargrilled Chicken marinated chicken thigh grilled over coals, roast baby potato, charred onion and peppers, lemon and parsley	18.45
Butternut Squash Risotto sage crisps, fried shallot, Burrata cheese (v, vea)	18
Whole Chargrilled Sea Bream Stuffed with Lemon fennel and herbs, roast baby potato, charred peppers, lemon and tarragon butter	26
Saag Masala Curry slow cooked chick pea and potato curry, tomato, almond yoghurt and spinach, fragrant rice (ve) <i>ADD SPICED CRISPY CHICKEN £4</i>	17.95
Tides Seafood Pie parsley cream with salmon, king prawn, langoustine, smoked haddock and seasonal fish, parsley mashed potato, Mull cheddar crumble, saute greens	25

CLASSIC MAINS

Steak Pie slow cooked Scotch shoulder steak, butter pastry, thyme roast roots, creamed potato	19.95
Slow Cooked Lasagne rich beef and pork ragu, fresh basil and tomato, creamy bechamel and cheddar glaze, toasted garlic focaccia	18.95
Cajun Spiced Chicken Breast fragrant rice, coconut curry cream, spiced onions and sour cream	18.95
Beer Battered Fish & Chips sustainable haddock, mushy peas, tartare, triple cooked chips	19.95
Roast Supreme of Chicken haggis bon bon, potato fondant, thyme roast roots, whisky and peppercorn cream	21.95

GRILL

Our succulent steaks are dry aged to develop rich, full-bodied flavours. Each remarkable cut is served straight from the charcoal grill with caramelised shallots, roast vine tomatoes, a fresh watercress salad, and triple-cooked chips.

10oz Rib of Ayrshire Beef	38	Grilled Langoustine garlic and lemon butter, watercress salad, hand cut chips	35
7oz Fillet of Scotch Beef	40		
Cote De Boef, Bone In Rib For 2	70	House Burger Prime Scotch beef patty, sourdough bun, burger sauce, fries, salad (vea) <i>ADD DUNLOP CHEDDAR £1</i>	19
ADD A SAUCE – 4.50 PEPPERCORN CREAM, CREAMY BERNAISE OR CHIMICHURRI		Crispy Chicken Burger spiced crumb, sourdough bun, burger sauce, fries, salad	19

ON THE Side

FRIES sea salt, cajun, salt & chilli (ve) 5	CONFIT BABY POTATO, GARLIC AIOLI (v, vea) 6
PARMESAN AND TRUFFLE FRIES 6	
BEER BATTERED ONION RINGS (ve) 6	SAUTE SPRING GREENS, LEMON BUTTER (v, vea) 6
TOASTED GARLIC AND HERB FOCACCIA (ve) 6	
THYME, HONEY & GARLIC ROAST CARROT (v) 6	CAESAR WEDGE SALAD 9 grano pedano, pancetta, focaccia croutons, garlic dressing
BUTTERY MASHED POTATO (v) 6.00	

DESSERTS

Warm Hydro Sticky Toffee Pudding salted caramel sauce, honeycomb ice cream (v)	8.95	Passionfruit & Coconut Panacotta lime and lemongrass, mango and miso compote	9.25
Dark Chocolate Fondant pistachio ice cream, cocoa nib crisp (v)	10.45	Burnt Basque Cheesecake macerated liquor cherries (v)	10.25
Creme Brulee candied whisky marmalade, butter shortbread (v)	8.95	Scottish Cheeses Isle of Mull, Arran blue, Glazert goats cheese, Arran oaties, house chutney, grapes	14
Strawberries & Cream fresh strawberries, crumbed shortbread, meringues shards, strawberry sorbet, vanilla cream	8.95	Trio of Ice Cream vanilla, honeycomb, raspberry ripple, pistachio, Choice of sauces: toffee, chocolate, raspberry (v, vea)	7.95

(V) Suitable for Vegetarians (VE) Suitable for Vegans (VEA) Vegan Option Available. Separate Gluten Free and Dairy Free Menus available. Please inform us of any allergies or intolerances before placing your order. Not all ingredients are listed on our menu and we cannot guarantee the total absence of allergens. Kindly note that due to seasonality, menu items may vary slightly. A discretionary optional service charge of 6% will be applied to your bill.



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