



STARTERS

◆ WHILE YOU WAIT

Marinated Olives
Sunblushed Tomatoes £3.95
Feta Cheese, Red Pesto £4.95

Chefs Selection of Bread
Extra Virgin Olive Oil,
Reduced Balsamic £4.95
Hummus with Chilli Oil £5.95

Chefs Homemade
Soup of The Day — £5.50
crusty bread

Traditional Cullen Skink — £6.95
*smoked haddock, potato and leek soup,
warm bread*

Tower of Haggis & Black Pudding — £7.50
whisky cream, crispy leeks

Beetroot & Caboc Cheesecake — £7.95 V
*walnut and watercress salad,
green apple coulis*

West Coast Mussels — £8.75
*garlic, shallot, parsley white
wine cream, warm bread*

Prawn, Crayfish &
Smoked Salmon Platter — £7.95
tomato piquant mayonnaise, sesame toast

Port Poached Pear — £7.50
*blue cheese and fig salad, raspberry
and tarragon dressing*

Pan Seared King Scallops — £11.95
*pea puree, crispy bacon,
stornoway black pudding*

Chicken Liver Pate — £7.25
*red onion chutney, mulled wine sauce,
garlic ciabatta bread*

Bang Bang Chicken, King Prawn
or Cauliflower — £7.95 / £8.95 / £6.95 V
panko crumbed, chilli and sriracha sauce

MAINS

Individual Beef Wellington — £29.95
*6oz fillet steak, mushroom duxelle,
puff pastry, rich red wine jus, dauphinoise
potatoes, root vegetables*

Pan Fried Breast of Chicken — £15.95
*haggis bon bons, peppercorn sauce, root
puree, seasonal vegetables and potatoes*

Salmon En Croute — £17.95
*filled with Broccoli and cream cheese,
dill cream, seasonal greens and potatoes*

Broccoli, Spinach & Sunblushed Tomato
Open Lasagne — £13.95 V
fries, toasted garlic ciabatta bread

Thai Green Chicken Curry — £15.95
*lime, coconut, fresh coriander, aromatic rice
(VEGETABLE OPTION AVAILABLE £13.50)*

Beef Bourguignon — £15.50
*slow braised beef, shallots, bacon,
mushrooms, red wine jus, creamed potatoes,
seasonal vegetables, puff pastry fleuron*

Seared Halibut — £15.50
*pear and pernod cream, pea puree,
buttered greens, potatoes*

Breast of Gressingham Duck — £17.95
plum and hoisin noodles, shredded vegetables

Steak Burger — £14.50
*6oz burger, shredded BBQ beef, caramelised
onion, brie, toasted bun, fries, coleslaw*

Battered Fillet of Haddock — £14.50
fries, buttered peas, tartar sauce

GRILL

all served with grilled tomato, mushrooms, onion rings, fries

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

Add Sauce £2.50 Red Wine Jus / Peppercorn / Garlic Butter / Whisky Cream
Add Garlic King Prawns £6.75 / Slice Haggis £1.95

ON THE SIDE

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

DESSERTS

Chef's Cheesecake of the Day — £6.95
whipped cream, fruit garnish

Sticky Toffee Pudding — £6.95
butterscotch sauce, vanilla ice cream

Fresh Strawberry &
Raspberry Pavlova — £7.50
raspberry ripple ice cream

Lemon and Passionfruit Posset — £7.25
berry compote, shortbread

Salted Caramel Tart — £7.25
tablet ice cream, vanilla whipped cream

Chocolate Brownie — £7.50
*mint choc chip ice cream,
hazelnut Nutella sauce*

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

Apple & Cinnamon Tart — £6.95
sauce anglaise, vanilla ice cream

Cheeseboard — £8.75
*Arran cheddar, howgate brie, Lanark blue,
oatcakes, grapes, red onion chutney*

Trio of Ice Cream — £6.95
*vanilla, chocolate, raspberry ripple, tablet, mint
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.