



Starters

(v) Roast Parsnip Soup & Curried Oil

Served with Fresh Crusty Bread

£4.25

Pan Fried King Scallops

Celeriac Puree, Cumin Caramel and Cauliflower

£9.50 starter

£18.00 main

Game Terrine

Fig and Grape Chutney and Sourdough Toast

£5.25

(v) Chicory Salad, Pear and Walnut

Lemon and Honey Dressing

£4.25

Smoked Halibut

Remoulade, Poached Hens Egg

and Pink Peppercorn Dressing

£5.95

Braised Pigs Cheeks

Potato Puree and Caramelised Onions

£5.00

Main

Slow Cooked Ayrshire Lamb Shank
Roasted Carrots and Dauphinoise Potato
£14.50

Braised Shin of Scotch Beef
Beer , Orange and Spice Gravy and
Wholegrain Mustard Dumplings
£14.00

(v) Sweet Potato and Butternut Squash Tagine
Apricot and Mint Cous Cous
£10.25

Oven Roasted Shetland Salmon
Red Wine Sauce, Sauteed Winter Greens and Bacon
£13.50

(v) Vegetarian Haggis
Bashed Neeps, Tatties and Mustard Cream
£9.50

Pan Roast Guinea Fowl Supreme
White Pudding Croquette and Apple Puree
£14.50

Beer Battered Haddock
Hand Cut Chips, Grilled Lemon and Tartare Sauce
£12.50

For those with special dietary requirements or allergies who may wish to know the ingredients within any dish please consult your server

Scottish beef

Russell Hume, 35 day Matured, Scottish Beef
Seasoned and cooked to your liking with
Grilled Tomato and Chunky Hand Cut Fries

10oz Ribeye

Cut from the prime rib with plenty of marbling to add flavour
£21.00

8oz Sirloin

Tender cut from the striploin
£21.00

8oz Fillet

Tender cut from the Tenderloin that will melt in your mouth
£25.50

All Steaks can be served with your choice of:
Garlic and Parsley butter, Pepper Sauce, Béarnaise or a Shallot & Red Wine Reduction
£2.00

sides

Green Salad

Thyme Roasted Carrots

Buttered Seasonal Vegetables

Creamy Mash Potatoes

Chunky Hand Cut Fries

Buttered Winter Greens

All Sides £2.75

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Dessert

Forced Rhubarb Fool
Gingersnap Crisp
£5.00

Baked Rice Pudding
Black Cherry Compote
£5.00

Dark Chocolate Fondant
Tarragon Crème Fraiche
£5.95

Raisin Ale Cake
Walnut Streusel Topping and Maple Ice Cream
£5.50

Banana Toffee Parfait
Rum Sauce and Coconut Tuille
£5.00

Selection of Scottish Cheeses
Howgate Brie, Black Crowdie and Unpasteurised Dunsyre Blue
Served with Quince Jelly, Grapes and Arran Oatcakes
£7.50

