

MAINS

Corn-fed Chicken breast 17
*fondant potato, pancetta, broad beans,
baby carrots and light chicken sauce*

Pan fried Salmon fillet 16
*shallot and garden pea puree, sun-dried tomato and
caper crushed new potato, lemon dill dressing*

Scottish asparagus 14
*cherry tomato, almonds, spinach
gnocchi, creamy gorgonzola sauce
(tomato sauce for vegan)*

Prosciutto Salad 12
*grilled peach, mozzarella, flaked
toasted almonds, croutons and balsamic*

Duck breast 18
*creamy mashed potato, beetroot, pomegranate,
tenderstem broccoli, five-spiced redcurrant
jus, crunchy honey cashew nuts*

Tandoori baked cauliflower 14
*parmesan and herb crumb, sweet capers, smoked
cheese sauce*

Scottish Sirloin Steak 24
*confit tomato, roasted portobello mushroom,
chips and rocket*

STARTERS

Soup of the Day 6.75
rustic bread

**Chicken and smoked Ham hock
croquette 7**
*piccalilli puree, mustard truffle vinaigrette,
frissé salad and fresh peas*

Bread Board for 2 5
olives, balsamic and olive oil

Scottish smoked trout 7
*crumpet, horseradish panna cotta, sweetened
capers, pickled veg, dill and caviar*

Baby pears, Gorgonzola, walnuts 7
grapes and burnt honey dressing

SIDES & SAUCES - ALL £3

Peppercorn sauce
Creamy gorgonzola sauce
Red Wine jus

Marjoram and oregano curly fries
Celeriac and raisin remolade
Grilled asparagus with almond flakes

CLASSICS

Beer batter local Haddock fillet 14
*fresh garden peas, homemade tartar sauce
and chips*

Scottish beef burger 14.50
*streaky bacon, smoked cheese, baby gem, sweet
gherkins, tomato, red onion, spicy mayo,
coleslaw and chips*

DESSERTS

Carrot cake 7
sweet carrot purée, rum and raisin ice cream

Passion fruit posset 7
pistachio blondie biscuits and fresh pineapple

Scottish cheeseboard 8
chutney, frozen grapes, celery and biscuits

Chocolate and raspberry torte 7
raspberry sorbet

**Strawberry and clotted cream
cheesecake 7**
chocolate ice cream