

STARTERS

Artisan Bread Board for Two 5.00
with basil, tomato and parmesan butter (GF opt)

Soup of the Day 6.50
with bread and homemade basil, tomato and parmesan butter (GF opt)

Lightly Toasted Crumpet 7.95
roasted red pepper pesto, balsamic chilli cherry tomatoes, ripped mozzarella, sweet basil (V)

Salmon and Jalapeno Cake 7.50
with ginger and spring onion cream fraiche, pea shoots

Whipped Goat's Cheese 6.95
with beetroot and sundried tomato salsa, grapes and sweet walnuts

SEASONAL SIDES - £4.00 OR 2 FOR £7

Curly Fries with Marjoram

Halloumi Fries with Minted Yoghurt

Cajun-Spiced Skin on Chips

Spiced, Fried Cauliflower with Garlic Aioli

Broccoli, Feta Cheese and Hazelnut

Rocket Salad with Balsamic Dressing and Shaved Parmesan

MAINS

Tagliatelle Pasta 16.50
with green olive paste, capers and parma ham

Wild Mushroom Ragout 13.95
with polenta, tarragon and hazelnut (V, GF) (VG opt)

Pulled Slow Braised Lamb Shoulder 18.90
with minted peas, balsamic onion, carrot, thyme jus and mashed potato

Red Pesto Infused Cod Fillet 17.90
with lentils, smoked pancetta and spring onion

6oz Highland Wagyu Beef Burger 15.95
with baby gem, gherkin, tomato, smoked bacon, cheddar cheese, sriracha mayonnaise, rustic chips and coleslaw (GF opt)

The Estate Wagyu Burger 16.95
with blue cheese, smoked bacon, baby gem, caramelised onion, pretzels and maple syrup, rustic chips and coleslaw (GF opt)

SAUCES - £3.00

Peppercorn

Hollandaise

Wholegrain Mustard

Red Wine Jus

CLASSICS | **Beer Battered Haddock Fillet 14.95**
Fresh battered haddock with rustic chips, classic tartar sauce or curry mayonnaise, and sweet mushy peas

8oz Scottish Sirloin Steak 28
with roasted vine cherry tomatoes, mushrooms, skin on chips and rocket salad

DESSERTS

Baked Vanilla Cheesecake 6.95
with salted caramel ice cream and summer berries compote (GF opt)

Caramelised Pineapple 7.50
with coconut caramel sauce, raspberry vanilla ice cream and almonds

Vanilla Flavoured Chilled Rice 7.50
with sweet cherry and shortbread rounds

Peach Parfait 6.95
with lemon verbena and almonds

Scottish Cheese Selection 9.50

Arran Cheddar, Lanark Blue, Morangie Brie, Chutney with frozen grapes, chutney, savoury biscuits

Lanark Blue - a sheep's milk cheese produced in Lanarkshire, Scotland

Arran Cheddar - a cow's milk cheese produced on the isle of Arran, West Coast of Scotland

Morangie Brie - a fabulous artisan brie made in the Scottish Highlands