



# STARTERS

## **SOUP OF THE DAY**

Homemade bread and butter

**£8.50**

## **CHICKEN LIVER PARFAIT**

Red onion chutney, mixed leaves, pickled vegetables, oatcakes

**£10.50**

## **PAN SEARED SCOTTISH SCALLOPS**

Curried parsnip purée, black pudding, crispy Serrano ham, samphire

**£15.50**

## **HOME CURED BEETROOT SALMON GRAVADLAX**

King prawns, lime and seaweed cream cheese, crispy salad, croutons

**£14.50**

## **GOAT CHEESE MOUSSE**

Minted watermelon, pistachio and peppercorn crust, rocket oil, crackers

**£10.50**

## **HAGGIS BON BONS**

Sweet potato mousse, creamy whisky mustard sauce

**£10.50**

## **CAESAR SALAD**

Romaine lettuce, Caesar dressing, anchovies, quail eggs, parmesan shavings, croutons, smoked salmon

**£10.50**

## **HUMOUS**

Crushed chickpeas, avocado, sun-blushed tomatoes, olives, homemade za'atar, pita bread

**£10.50**



# MAINS

## HERB CRUSTED SCOTCH RACK OF LAMB

Dauphinoise potatoes, celeriac pureé, seasonal vegetables, red wine & rosemary jus

£31.50

## PAN SEARED DUCK BREAST

Confit duck croquet, carrot & ginger pureé, fondant potatoes, baby carrot, stem broccoli and marsala reduction

£25.50

## SCOTTISH BEEF FILLET

Cherry vine tomatoes, garlic butter mushroom, rocket & parmesan, chunky chips, blue cheese sauce or peppercorn sauce

£35.50

Add scallops or king prawns

£7.00

## CORN-FED CHICKEN SUPREME

Chives creamy mashed potatoes, kale, heritage carrot, wild mushroom sauce, truffle oil

£21.50

## PAN FRIED FILLET OF SEA BASS

Chateau potatoes, courgette, sundried tomatoes, Pak Choi, black sesame, lemongrass & ginger sauce

£19.50

## 8OZ STEAK BURGER

Brioche bun, burger relish, coleslaw, chunky chips, bacon and Cheddar cheese

£19.50

## BATTERED NORTH SEA HADDOCK

Chunky chips, garden peas, tartare sauce, lemon

£19.50

## CREAMY BEETROOT RISOTTO

Roasted mixed beetroot, rocket salad, goat cheese, truffle oil

£19.50

Add scallops or king prawns

£7.00

## SPICED CHICKPEA CURRY

Roasted vegetables, red lentil, basmati rice, papadums, mango chutney

£18.50



## DESSERTS

### STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

£8.50

### DARK CHOCOLATE DELICE

Whisky sponge, honeycomb ice cream

£8.50

### MANGO PANNA COTTA

Mango & pomegranate salsa, hazelnut dentelles

£8.50

### ROSEWATER CRÈME BRÛLÉE

Dry rose petals, lavender shortbread

£8.50

### SELECTION OF ICE CREAMS OR SORBETS

£7.50

### SCOTTISH CHEESEBOARD

Applewood smoked Cheddar, Blue Murder cheese,  
Black Crow, Morangie Brie, plum apple chutney,  
honeycomb, celery, grapes, oatcakes

£12.50