

STARTER

SOUP OF THE DAY (ve) 7.00

sourdough bread

CHICKEN LIVER PATE 10.00

toasted brioche, caramelised onion chutney

PRAWN COCKTAIL 10.00

bread & butter

STUFFED MUSHROOM (v) 8.00

creamed leek gratin

PAN-FRIED SCALLOPS 14.00

stornoway black pudding, chorizo & pea purée

MAIN

LAMB RUMP 28.00

fondant potato, braised red cabbage, juniper & rosemary sauce

OVEN BAKED COD 24.00

creamed potatoes, seasonal vegetables, tarragon cream sauce

PAN-SEARED SALMON 24.00

creamed potatoes, seasonal veg, white lemon & dill sauce

SCOTTISH MUSSELS 26.00

white wine & garlic cream sauce, fries, crusty bread

CHICKEN CHASSEUR 26.00

jersey royal potatoes, tenderstem broccoli, chasseur sauce

WILD MUSHROOM RISOTTO (v) 19.00

parmesan, chive oil

DESSERT

STICKY TOFFEE PUDDING 10.00

vanilla ice cream

BUTTERSCOTCH TART 9.00

chocolate ice cream

SCOTTISH STRAWBERRIES 9.00

chantilly cream

CHOCOLATE BROWNIE 10.00

ice cream

SELECTION OF SCOTTISH CHEESES 14.00

oat cakes, chutney, grapes

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.