

DINNER MENU

FOR THE TABLE

FRESHLY BAKED BREAD FOR TWO 5.00
butter, oils

MARINATED MIXED OLIVES 4.00

STARTERS

CULLEN SKINK (gfo) 10.00

WEE HAGGIS NEEPS & TATTIES (veo) 9.00
whisky sauce

SMOKED MACKEREL PATE 10.00
tomato chutney, pickled onion, parsley, toasted sourdough

HAND-DIVED SCALLOPS 17.00
haggis bon bon, courgette & basil puree, gooseberry sauce

HERITAGE TOMATO GREEK SALAD (gf, v, veo) 10.00
goat cheese mousse, basil sorbet

LEEK TERRINE (gfo, v, ve) 8.00
caramelised walnuts, walnut & caper dressing, sourdough

GAME CROQUETTE (gf) 13.00
cherry & plum conserve, kirsch cherry jus, citrus kosho,
lemongrass foam

SOUP OF THE DAY (gfo, v, ve) 8.00
warm bread, butter

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.

MAINS

ROAST CHICKEN (gfo) 23.00

crispy pancetta, creamy mash, seasonal vegetables, haggis bon bons, whisky tarragon supreme sauce

VENISON HAUNCH (gf) 32.00

cauliflower puree, seasonal vegetables, strawberries, caramelised hazelnuts, saffron butter confit potatoes, red wine jus

BARNESLEY LAMB CHOP (gf) 32.00

potato fondant, seasonal vegetables, wild garlic & pea velouté, red wine jus

PEA & MINT RISOTTO (gf, veo) 18.00

HOMEMADE WILD MUSHROOM & TRUFFLE TAGLIATELLE (gf, v, ve) 18.00

PAN-SEARED COD (gf) 26.00

crusted potatoes, crispy leeks, saffron lemon creamy sauce, dill, parsley

SALMON WITH TOURNE POTATOES (gf) 26.00

onion purée, parsley & garlic sauce, semi-dried cherry tomatoes

THE HERD GRILL

all steaks served with grilled potatoes & chargrilled seasonal vegetables

100Z RIB-EYE (gf) 46.00

100Z SIRLOIN (gf) 39.00

80Z FILLET (gf) 49.00

100Z RUMP FILLET (gf) 36.00

100Z PORK TOMAHAWK (gf) 34.00

TOMAHAWK (gf) 14.00/100g

CHATEAUBRIAND (gf) 17.00/100g

PORTERHOUSE (gf) 13.50/100g

SAUCES

green peppercorn & brandy (gf) 3.50

red wine jus (gf, df) 3.50

roast garlic & parsley butter (gf) 3.50

bearnaise 4.00

salsa verde (gf, df) 3.50

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SIDES

TRIPLE-COOKED CHIPS 5.00

SEASONAL VEGETABLES 5.00

MASHED POTATO 5.00

CAULIFLOWER CHEESE 6.50

DESSERTS

STICKY TOFFEE PUDDING (gf) 9.50
date cake, toffee sauce, vanilla ice cream

GOOSEBERRY FOOL (gf) 8.00

STRAWBERRY MILLEFEUILLE 10.00
fruit compote

SALTED CARAMEL TART 9.00
fresh berries, chocolate ice cream

CHOCOLATE DELICE (gf, ve) 9.00
cherry compote, whipped ice cream

CHEESEBOARD (gfo) 12.00
chutney, grapes, crackers



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