



NIBBLES

Gordal Picante Olives 4 Warm Sourdough & Butter 4 Smoked Almonds 4

STARTERS

Roasted Tomato and Basil Soup - Warm Sourdough vg	8.5
Smoked Scottish Salmon - Capers Shallots Horseradish Dill Oil gf	12
Chicken Liver Parfait - Plum & Apple Chutney Toasted Brioche	11
Haggis Bon-Bons - Whisky & Mustard Mayo	10
Burrata - Heirloom Tomatoes Grilled Peach Hot Honey gf	12

MAINS

Sea Trout Fillet - Buttery Mash Green Veg Lemon Beurre Blanc gf	24
Beer Battered Fish & Chips - Mushy Peas Tartare Sauce	22
Steak Pie - Seasonal Veg Fries	19.5
10oz Flat Iron Steak - Skin on Chips Peppercorn Sauce gf	26
Three Cheese Mac & Cheese - Fries or Garlic Bread v	16
Grilled Cajun Chicken Burger - Sriracha Lime Mayo Brioche Bun Fries cheese +1.5	18.5
Scottish Beef Burger - Burger Sauce Gem Tomato Gherkins Fries cheese +1.5	18.5
Falafel & Spinach Burger - Burger Sauce Gem Tomato Gherkins Fries vegan cheese +1.5 vg	17.5
Buffalo Mozzarella Pizza vg	14
Pepperoni Pizza	15

FOR SHARING

Scottish Seafood Platter 28

Smoked Salmon | Peppered Mackerel Pate | Crayfish Cocktail | Calamari | Sourdough | Salad | Lemon Garlic Mayo | Capers

Charcuterie Platter 26

Smoked Venison | Venison Bresola | Prosciutto | Pork Salami | Chicken Liver Parfait | Plum & Apple Chutney | Marinated Olives | Pickles | Sourdough

Scottish Cheese Platter 24

Isle of Mull Cheder | Applewood Smoked Cheddar | Hebridean Blue | Morangie Brie | Whipped Crowdie | Chilli jam | Oatcakes | Celery | Grapes

SIDES & SALADS

Skin on Chips df / vg	5
Mash v / gf	5
Mixed Greens gf	5
Caesar Salad v	7 / 16
Greek Salad v / gf	7 / 16

DESSERTS

Sticky Toffee Pudding v	9.5
Butterscotch Sauce / Ice Cream	
Lemon Posset v / gf	9.5
Fruit Compote Shortbread	
Chocolate Fudge Cake v	9.5
Chocolate Sauce Vanilla Ice Cream	
Ice Creams & Sorbets v	7.5

Please inform your server of any allergies or dietary requirements. Full allergen information is available on request.

GF - Gluten Free | VG - Vegan | V - Vegetarian