

Starters

Haggis Bon-Bons 10

Haggis balls rolled in oatmeal, deep fried and served with straw potatoes, creamed turnip and wholegrain mustard sauce.

Fresh Mussels 13

Fresh Scottish mussels cooked in a garlic, white wine and cream sauce. Served with a wedge of fresh bread.

Cullen Skink 11

A Scottish classic chowder of Arbroath smoked Haddock, potatoes, onions and cream. Served with a wedge of bread and butter.

Tiger Prawns and Chorizo 12

Cooked in garlic, olive oil, white wine and chilli. Served with a wedge of fresh bread.

Chef's Homemade Soup of the Day 8

Served with bread and butter.

Wild Mushrooms 11

Sautéed wild mushrooms in a garlic and white wine cream sauce, served on thick cut rustic bread and drizzled with truffle oil.

Heirloom Tomato Salad 12

Whipped goats cheese, pickled red onion and a balsamic reduction.

Mains

Haggis, Neeps and Tatties 21

We only use the best John Gilmour Haggis, served with mashed potatoes, mashed turnip and covered in a light Glenkinchie whisky jus.

8oz Border Beef Sirloin Steak 32

John Gilmour's finest beef is marinated on arrival and cooked to your liking.

Add sides to your steak 4

Hand Cut Chips, Boiled Baby Potatoes, Creamy Mashed Potato, Mixed Salad, Mixed Vegetables.
Or for 3 - *Garlic Butter, Peppercorn Sauce.*

Char Grilled Lamb Rump 31

Served with baba ghanoush, pearl cous cous, ratatouille and a mint oil.

Homemade Doric Burger 22

Our burgers are made using the finest steak mince from Gilmour's and our own special ingredients. Served on a brioche bun, with salad, gherkin and hand-cut chips.

Grilled Chicken Burger 22

Marinated fillet of chicken served on a brioche bun with garlic miso mayonnaise, salad and hand-cut chips.

Add Cheddar, Smoked Applewood Cheddar, Brie, Bacon, Blue Cheese, Haggis or Jalapeños to your Burger for an extra 3 each.

Pan Fried Fillet of Scottish Salmon 27

Served with seasonal veg, baby potatoes and a lemon velouté.

Tiger Prawn and Chorizo Linguine 25

In a rich, creamy Aurora sauce finished with parmesan.

Fish & Chips 24

Fillet of haddock deep fried in our own beer batter, served with hand cut chips, mushy peas and homemade tartar sauce.

Homemade Shepherd's Pie 24

Gilmour's finest lamb mince topped with Isle of Mull cheddar mashed potato served with seasonal vegetables.

Homemade Lentil Pie 21

Seasoned Lentils and mushrooms, slow cooked in red wine, topped with cheddar mash and served with seasonal vegetables.

Pearl Cous Cous Salad 19

Cucumber, chickpeas, sumac, red onion, black olives and feta cheese in a sun dried tomato dressing.

Sides

Hand-cut Chips 6

Spicy Chips (Cajun Spice) 7

Chips & Dip

(Smoked Sriracha Mayo) 7

Fancy Chips

(Truffle Dust and Parmesan) 7

Doric Chips

(Haggis and Gravy) 8

Creamy Mashed Potato 6

Baby Potatoes 6

Mixed Salad 6

Rocket & Fresh

Parmesan Salad 6

Seasonal Vegetables 6

Basket of Bread 6

Gilmour's Roast Sirloin of Beef served every Sunday Lunch from 12 - 4pm, while stocks last.

① 100% Vegetarian. ② Vegan. ③ Non Gluten containing Ingredients. Non-Gluten ingredient based bread can be substituted when available. Please let us know if you require Non Gluten containing Ingredients as some dishes need to be altered to make them suitable.

We add a discretionary 10% service charge to all tables. Please let us know of any dietary requirements and we will be happy to help.