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 9
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.

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.*

Pan Roasted Venison Haunch 29
Served with a wild mushroom fricassée, roasted beetroot, fondant potato, celeriac purée and a Gorgonzola jus.

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 Roasted Cod 29
Served with seasonal green veg, buttered baby potatoes, pickled lemon and a dill & caper velouté.

King Prawn and Chorizo Linguine 25
Tossed with cherry tomatoes in garlic, chilli oil, white wine and topped with fresh 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.

Roasted Butternut Squash and Goats Cheese Salad 19
Lambs lettuce, beetroot, cucumber, pickled red onion, toasted walnuts and a maple balsamic 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.

100% Vegetarian. Vegan. 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.