

Starters

Korean style chicken thigh,
crispy batter, Korean bbq glaze, pickled chilli
£9

Foraged mushrooms on toast,
Marsala wine sauce, real ale rarebit
£9

Crispy salami bruschetta,
whipped blue murder cheese, rising roots, smoked chilli oil
£8.50

Salt & pepper crispy fried squid,
chilli and garlic dressing, green chilli mayo, lime
£9

Mac & cheese croquettes,
spiced house ketchup, parmesan
£8

Speyside haggis sausage rolls,
whisky sauce, onion jam
£9

Roast pumpkin soup,
crispy sage, sour cream & chestnuts
£6

Twice baked kintyre cheddar cheese soufflé,
Champagne & chive cream, herb salad
£9

Beef shin bon bon,
caramelised cauliflower, pickled red onions
£10

Hot smoked salmon & langoustine salad
leek and potato cake, apple cider mayonnaise
£11

Sides

Heritage tomato salad
sherry vinegar dressing £6

Sweet potato fries £6

Triple cooked chips, aioli £5

Honey glazed Chantenay
carrots, roasted almonds £5

Sea salt & pepper fries,
truffle oil, parmesan £6

Peppercorn sauce £3

Blue cheese & bacon sauce £4

Brussel sprouts £6
roast chestnuts, smoked bacon, sage butter

Mains

Drouthy fish & chips.

craft beer batter, smashed peas, triple cooked chips, tartare sauce, lemon
£18

Ardgay venison haunch.

foraged mushrooms, smashed new potatoes, wilted spinach, caramelised onions, game jus
£29

Pasta puttanesca.

arrabiata sauce, anchovies, capers, heritage tomatoes, tagliatelle, rocket
£18

Monkfish

with Malaysian chilli & coconut curry, sticky rice, Thai style salad
£28

Grilled Ayrshire gammon steak

'fancy' peas, hens egg, parmesan and truffle fries
£20

Slow cooked brisket beef.

horseradish dauphinois, sautéed brussels sprouts, walnut and smoked pancetta
£26

Grilled seabass fillets

smoked haddock, pea & potato gnocchi, lobster sauce
£26

Roast cauliflower steak

aubergine pakora, baked rice, curry sauce, chilli pineapple relish
£18

From the Grill

*Our steaks are served with slow cooked tomatoes, watercress and shallot salad,
house butter, triple cooked chips*

Scotch Rib Eye (283gm)

Dry aged for minimum of 32 days for fuller flavour
£38

Highland Fillet (170gm)

Dry aged minimum of 32 days, very lean with no or little fat
£39

House Beef Burger (170gm)

Select cuts of rib cap, rump & chuck steak,
glazed brioche bun, Monterey jack cheese, streaky bacon, house relish, skin on fries
£18.50

*50p from every burger is donated to our friends at Mikeys Line
To hear about their charity work check out mikeysline.co.uk*

For the Table

ALL £6

Marinated olives

House baked bread, Drouthy butter

Hardhillock honey roasted nuts

Salt baked beetroot hummus, flatbread

Cocktails

Raspberry Mojito	9	Gingerbread Old Fashioned	10
Havana 3 Rum, Chambord, mint, lime, berry syrup, Fever-Tree soda		Jameson Black Barrel Bourbon, gingerbread syrup, Angostura Bitters, orange bitters	
Bramble	9	Cuban Caliente	9
Beefeater London Dry Gin, lemon, sugar, Creme de Mure		Havana Club Cuban Spiced Rum, cinnamon- demerara syrup, warm cloudy apple juice, Angostura Bitters	
Smokey Cokey	9	Black Forest Berry	9
Lagavulin 8, Madagascan Cola		Whitley Neil raspberry Gin, Chambord, apple juice, red berry syrup	
Appletini	9	Pannetonne Sour	10
Granny Smith pressed apple juice, Absolut Vodka, sugar		Malfy con Arancia Gin, Amaretto, lemon juice, Miraculous Foamer, Angostura Bitters	
Champagne Cobbler	12	Spiced Pear Spritz	9
Maraschino, lemon, orange, sugar, Champagne		Absolut Pear Vodka, pumpkin spice, Fever-Tree soda	
Pina Colada	10	Pumpkin Spiced Long Margherita	9
Havana 7 Rum, cream of coconut, lime, pineapple juice		Olmecca Silver Tequila, Orange Liqueur, Agave Syrup, Lime Juice, Ginger Beer, Cinnamon Sugar	
Polar Espresso Martini	9	Crimson Punch	9
Absolut Vodka, Kahlua, chocolate syrup, espresso		Jameson Whiskey, Cranberry Juice, Cinnamon Syrup, Lemon Juice, Fever-Tree Soda	
French Kiss	9	Falling Leaves Spiced Apple & Ginger	9
Whitley Neill Raspberry Gin, Chambord, lemon, berry syrup, apple juice		Havana Club Spiced Rum, Apple Juice, Ginger Beer	
Golden Swizzle	9		
Havana 7 Rum, pineapple juice, lime juice, Orgeat			



White

	S/M 175ml	Large 250ml	Carafe 500ml	Bottle
Adria Vini - Conviviale Pinot Grigio Italy - Veneto	£4.80	£8	£16	£24
Clea - Verdejo Spain - Ribera Del Duero	£5.40	£9	£18	£27
Domaine de Castelnaud - Picpoul de Pinet France	£5.80	£9.60	£19	£29
False Bay - Chardonnay South Africa- Western Cape	£5.20	£8.60	£18	£26
Cloudy Bay - Sauvignon Blanc NZ - Marlborough	£10	£16.60	£33	£50

Red

Staphyle - Iris Malbec Argentina - Mendoza	£4.80	£8	£16	£24
Waterkloof - Circle of Life Red South Africa - Stellenbosch	£6.80	£11	£22	£34
Sixty Click - Shiraz/Mataro Australia - Victoria	£6	£10	£20	£30
Emiliana Organic - Adobe Merlot Chile - Central Valley	£5.40	£9	£18	£27
Recchia - Amarone Della Valpolicella 'Masu di Jago' Italy - Veneto	£15	£22	£44	£65

Rose

Mirabello - Pinot Grigio Rose Italy - Venetie	£5	£7	£14	£18
Chateau d'Esclans - Whispering Angel Cote de Provence Rose France - Cotes de Provence	£9	£15	£30	£45

Sparkling

Ceradello - Organic Prosecco Italy - Veneto	£6			£30
Louis Roederer - Vintage 2015 France - Champagne	£32			£160
Perrier Jouet - Grand Brut NV France - Champagne	£14			£70

Dessert

Ats - Cuvee Tokaji Late Harvest 50cl Hungary - Tokaj	£11			£55
Il Cascinone - Moscato Passito 37.5cl Italy - Piemonte	£5			£25
Errazuriz - Late Harvest Sauvignon 37.5cl Chile - Casablanca Valley	£5			£25

