

# STARTERS



## **GRILLED GOAT'S CHEESE SALAD** £12

Warm goat's cheese | mixed leaf salad | beetroot | basil oil | walnuts

*V | GF (VE available)*

## **PORCINI MUSHROOM ARANCINI** £11

Rice | parmesan | truffle oil

*(V available)*

## **SOUP OF THE DAY** £7

Freshly baked bread

*(GF available)*

## **CAPRESE SALAD** £10

Mozzarella | beef tomatoes | extra virgin olive oil | pesto | basil

*V | GF*

## **MUSHROOM BRUSCHETTA** £9

Roasted sourdough | creamy garlic sauce | peashoots

*V (GF available)*

# MAINS



## **SALMON FILLET** £23

Roasted butter new potatoes | tender green beans | caper & garlic butter sauce

*GF*

## **COUSCOUS** £20

Lentil meatballs | roasted vegetables | curry sauce

*V | VE*

## **BUTTERNUT SQUASH RISOTTO** £22

Risotto | butternut squash | crispy pancetta | parmesan | butter | parsley

*GF (V & VE available)*

### **Food Allergy & Dietary Notice**

*Your safety is our priority. If you have any food allergies or specific dietary requirements, please inform a member of our team before ordering.*

*V= Vegetarian | VE= Vegan | GF= Gluten free*

# MAINS

## HADDOCK & CHIPS

£18

Beer-battered haddock | seasoned chips | house tartare | charred lemon | buttered samphire

## SCOTTISH WAGYU BACON CHEESEBURGER £22

Dry-aged Scottish Wagyu beef patty | toasted bun | cheddar | bacon | lettuce | beef tomato | house relish | fries | red cabbage slaw | crisp onion rings  
*Enhance with bone marrow butter +£3*  
*(VE & GF available)*

## CAJUN CHICKEN BURGER

£20

Chargrilled Cajun-spiced chicken breast | toasted bun | lettuce | beef tomato | house relish | fries | red cabbage slaw | crisp onion rings  
*(GF available)*

## SALMON TAGLIATELLE

£20

Smoked salmon | garlic cream | parmesan | lemon zest | rocket

## STROGANOFF <sup>GF</sup>

Onions | brandy | chestnut mushrooms | Dijon mustard | smoked paprika crème fraîche | basmati rice  
Beef £20 | Chicken £19 | Mushroom £17 <sup>V</sup>

## STEAKS *(GF available)*

Served with fries | crispy onion rings | mushroom | cherry tomatoes | mixed leaves

Rump 8oz £22 | Sirloin 8oz £29 | Rib-eye 10oz £35 | Chicken breast £20

## SAUCES

Green Peppercorn £3

*GF*

Garlic Butter £3

*GF*

Bone marrow butter £3

## SIDES

Tenderstem Broccoli £5

Parmesan Fries £5

Dressed Green Salad £4

Mash Potatoes £5

Grilled Halloumi £5

Fries £4

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# DESSERTS



## *PANNA COTTA* £8

Biscoff base | strawberry syrup  
*V (GF available)*

## *STICKY TOFFEE PUDDING* £8

Vanilla ice cream **or** custard | salted caramel sauce  
*V (GF available)*

## *HOMEMADE TIRAMISU* £9

Italian biscuit soaked in house espresso | mascarpone |  
touch of coffee liqueur | chocolate powder  
*V*

## *LEMON POSSET* £8

Candied lemon zest | fresh berries | amaretti crumb  
*V (GF available)*

## *TRIO OF ICE-CREAM OR SORBET* £8

*Ice-cream:* vanilla | chocolate | strawberry | tablet | mint choc chip  
*Sorbet:* mango | lemon | raspberry | blackcurrant | passion fruit  
*V | GF*

## *HIGHLAND CHEESE BOARD* £11

*Oatcakes | candied walnuts | spiced tomato chutney*

## *DESSERT WINES*

	75ml	Btl.
<i>DOMAINE DE GRANGE NEUVE MONBAZILLAC (50CL)   FRANCE</i> Sweet, golden, and aromatic, with notes of honey, apricot, and ripe stone fruit	£7	£44
<i>CELLER PINOL JOSEFINA NEGRE 2017 (75CL)   SPAIN</i> A rich, sweet red with dark berries, cherry, and subtle spice	£8	£80

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