

NIBBLES



OLIVES / BREAD & OIL *OR* BUTTER

£5

STARTERS



BEETROOT CARPACCIO

£9

Beetroot crisps / walnuts / pickled asparagus / balsamic glaze
VE / GF

HAGGIS BON-BONS

£9

Locally sourced haggis / clapshot mash / peppercorn sauce

SOUP OF THE DAY

£7

Prepared daily from seasonal ingredients / fresh bread
(GF available)

CAPRESE SALAD

£10

Mozzarella / tomatoes / extra virgin olive oil / basil / balsamic glaze
V / GF

MUSHROOM BRUSCHETTA

£9

Roasted sourdough / creamy garlic sauce
V (GF available)

MAINS



FILLET OF SCOTTISH SALMON

£23

Crushed new potatoes / salsa verde / Tenderstem broccoli
GF

BUTTERNUT SQUASH RISOTTO

£22

Honey roasted butternut squash / Blue Murder / toasted walnuts
GF (V & VE available)

ALLERGIES & DIETARY REQUIREMENTS

Please inform our team of any allergies or dietary requirements before ordering.

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

MAINS



SCOTTISH WAGYU BURGER

£23

Dry-aged Scottish Wagyu beef patty / toasted bun / lettuce / tomato / house relish / chips / house slaw / crisp onion rings

Enhance with bone marrow butter +£3 / Add cheese or bacon +£2

(VE & GF available)

CAJUN CHICKEN BURGER

£22

Chargrilled Cajun-spiced chicken / toasted bun / lettuce / tomato / house relish / chips / house slaw / crisp onion rings

(GF available)

Add cheese or bacon +£2

PASTA OF THE DAY

£20

A freshly prepared pasta dish / ask your server for today's seasonal special

SIGNATURE STROGANOFF^{GF}

Onions / brandy / chestnut mushrooms / Dijon mustard / smoked paprika / crème fraîche / basmati rice

Beef £20 / Chicken £20 / Mushroom £17^V

STEAKS^(GF available)

Served with crispy onion rings / mushroom / roast tomatoes / mash or new potatoes or chips

Rib-eye 10oz £31 / Sirloin 8oz £26 / Rump 8oz £22 / Chicken £22

SAUCES^{GF}



Peppercorn sauce £3

Garlic Butter £3

Bone marrow butter £3

SIDES^{GF}



Tenderstem Broccoli £5

New Potatoes £5

Dressed Green Salad £4

Mash Potatoes £5

Parmesan Fries £6

Grilled Halloumi £5

Chips £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)

CHOCOLATE BROWNIE SUNDAE

£8

Chocolate brownie chunks / vanilla ice cream / chocolate sauce

V

TRIO OF ICE-CREAM OR SORBET^{GF}

£8

Ice cream: vanilla^{VE} / chocolate / strawberry / tablet
V Sorbet: mango / lemon / raspberry / passionfruit

SCOTTISH CHEESE BOARD

£11

Selection of cheeses / assorted crackers / frozen grapes / chutney
(GF available)

DESSERT WINES

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

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SPECIALS

EVERY FRIDAY

2 STEAKS OF THE SAME CUT + 2 SAUCES

+ BOTTLE OF HOUSE WINE

RUMP £55 / SIRLOIN £62 / RIB-EYE £72

EVERY SUNDAY

SUNDAY CARVERY AVAILABLE FROM 12.30 PM TILL 8 PM

ROASTED MEATS / YORKSHIRE PUDDING / SEASONAL VEG /

ROAST POTATOES / GRAVY / CHEESE SAUCE

AFTERNOON TEA

12 PM TILL 3.30PM

ONLY VIA PRE-BOOKINGS.

SCONES / PASTRIES / TEA / FINGER SANDWICHES