

Starters

Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche,
Cherry puree, Pistachio crumb (G*)(N*)

£7

Duck Breast Shredded, Ginger Garlic Chilli in crispy Wanton Pastry
(Dim Sum), Pickled Ginger, Sriracha Jelly & sauce (G*)

£8

Haggis Trio - Sesame breaded Haggis, Haggis in puff, Haggis Filo,
Neep puree, Arran Pepper Cream sauce (G)

£8

Bruschetta, Bocconcini Mozzarella, Basil Pesto, Pomodorino &
Sundried Tomatoes & drizzled aged Balsamic (G*)(N)(V)

£6

Hand-Dived Scottish King Scallops, crisp Pancetta, Saffron Aioli

£12

(V)Suitable for vegetarians, (N) Contain nuts, (G) Contains Gluten,(G *)/(N*)Gluten/Nut free on request,



MINI GRILL



We can't guarantee every product is completely nut/gluten free as both are used on site, please alert your server of any dietary or allergy requirements you may have.

A discretionary 10% service charge is applied to tables of 4 or more adults. The persons serving you today and making your delicious food receive 100% of the service charge. A 50p charge is applied to all card transactions under £40 to cover our transaction fees.

Booking fees are non-refundable

The Grill

Supplier: John Gilmour Butchers (Humeston Farm)

Breed: Aberdeen Black Angus

Dry Aged: 21-28days Days

240g Hanger Steak *

(*Hangs' from the rib so is very tender & flavoursome)

£22

500g Cote de Boeuf*

(Rib-eye for superior succulence & flavour)

£31

500g Sirloin *

(sirloin steak for superior flavor & succulence)

£32

300g Fillet Steak *

(The most exceedingly tender and lean cut, melt in mouth texture)

£35

*** Served with choice of sauce & side**

700g Chateaubriand**

(Cut from the Tenderloin Fillet)

£69 (for 2 people)

1200g Tomahawk Steak **

(Rib-Eye served on the largest rib bone)

£79 (for 2 people)

****With choice of 2 sauces & 2 sides**

ALL Steaks served with Roasted Tomato & Mushroom

SIDES: £4 each

Sea-Salted Chips,

Sweet Potato Fries,

Rosemary Roast Potatoes,

Seasonal Salad,

Sautéed Kale, Cabbage & Bacon,

Haggis Stuffed Yorkshire Pudding

West Coast Scallops (£10 supp)

Kintyre Smoked Mussels (£8 supp)

SAUCES: £2 each

Peppercorn Sauce, Red wine Bone Marrow Jus, Béarnaise,

Chimmichurri, Roquefort Blue Cheese Sauce

Mains

Celebration of swine - Slow roast Scottish Pork Belly, Swine cheek,
Scottish Black Pudding, Rutabaga Dauphinoise Potato, Carrot
reduction, Pear puree, Apple Cider Pork Jus

£23

Roasted beetroot and apple risotto - with Smoked Applewood
cheddar, parmesan crisp, garlic ciabatta

£18

Pan seared loin of Venison - haggis wellington, red onion
remoulade, beetroot puree, beetroot crisp, chantaney carrots,
Scottish berries, red wine jus

£25

Pan fried Halibut, Arbroath Smokie Cullen Skink & Smoked
Kintyre Mussells, pea and pancetta rosti

£24

Glasgow Burger (Finalist "Scotland's Best Burger" award 2017)

7oz Beef, Barrs Irn Bru Brioche Bun, Buckfast Bacon Jam, Haggis
"Duke of" Haggis Wellington, St Mungos Braised Beef Cheek,
Lockerbie Cheddar, "THE HORSE" radish slaw, Sea Salt Chips(G*)

£16

Desserts

Raspberry Cranachan Soufflé, Ice Cream (G)

£9

(Please allow for an extra 15 minutes)

Honeycomb Puff Candy, Meringue, Caramel, Ice Cream

£7

Hazelnut & Dark Chocolate Délice (G)

£8

Frangelico Affogato -Frangelico Liqueur, Espresso, Ice Cream

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