



STARTERS

◆ WHILE YOU WAIT

Marinated Olives
Sunblushed Tomatoes £3.95
Feta Cheese, Red Pesto £4.95

Chefs Selection of Bread
Extra Virgin Olive Oil,
Reduced Balsamic £4.95
Hummus with Chilli Oil £5.95

Chefs Homemade
Soup of The Day — £5.50
crusty bread

Traditional Cullen Skink — £6.95
smoked haddock, potato and leek soup,
warm bread

Tower of Haggis & Black Pudding — £7.95
whisky cream, crispy leeks

Beetroot & Caboc Cheesecake — £7.50 V
walnut and watercress salad,
green apple coulis

West Coast Mussels — £8.95
garlic, shallot, parsley white
wine cream, warm bread

Prawn, Crayfish &
Smoked Salmon Platter — £7.95
tomato piquant mayonnaise, sesame toast

Port Poached Pear — £7.50
blue cheese and fig salad, raspberry
and tarragon dressing

Pan Seared King Scallops — £11.95
pea puree, crispy bacon,
stornoway black pudding

Chicken Liver Pate — £7.50
red onion chutney, mulled wine sauce,
garlic ciabatta bread

Bang Bang Chicken, King Prawn
or Cauliflower — £8.50 / £8.95 / £6.95 V
panko crumbed, chilli and sriracha sauce

MAINS

Individual Beef Wellington — £29.95
6oz fillet steak, mushroom duxelle,
puff pastry, rich red wine jus, dauphinoise
potatoes, root vegetables

Pan Fried Breast of Chicken — £15.95
haggis bon bons, peppercorn sauce,
root puree, seasonal vegetables and potatoes

Salmon En Croute — £17.95
filled with Broccoli and cream cheese,
dill cream, seasonal greens and potatoes

Broccoli, Spinach & Sunblushed Tomato
Open Lasagne — £14.95 V
fries, toasted garlic ciabatta bread

Thai Green Chicken Curry — £16.95
lime, coconut, fresh coriander, aromatic rice
(VEGETABLE OPTION AVAILABLE £14.50)

Beef Bourguignon — £16.95
slow braised beef, shallots, bacon,
mushrooms, red wine jus, creamed potatoes,
seasonal vegetables, puff pastry fleuron

Seared Halibut — £15.95
pear and pernod cream, pea puree,
buttered greens, potatoes

Breast of Gressingham Duck — £17.95
plum and hoisin noodles, shredded vegetables

Steak Burger — £14.95
6oz burger, shredded BBQ beef, caramelised
onion, brie, toasted bun, fries, coleslaw

Battered Fillet of Haddock — £14.95
fries, buttered peas, tartar sauce

◆ STEAK SELECTION

all served with grilled tomato, mushrooms, onion rings, fries

8oz Fillet Steak — £29.95
Sirloin Steak — £26.95

Add Sauce £3.25 Red Wine Jus / Peppercorn / Garlic Butter / Whisky Cream
Add Garlic King Prawns £7.25 / Slice Haggis £2.50

◆ ON THE SIDE

Mac N Cheese — £4.95
Garlic Bread — £3.50
Crispy Onion Rings — £4.50
Seasoned Fries — £3.95
Chilli Fries, Cajun Fries — £3.95
Buttered Greens — £4.00
Root Vegetables — £4.00
Creamed Mash Potato — £3.50

DESSERTS

Chef's Cheesecake of the Day — £7.25
whipped cream, fruit garnish

Sticky Toffee Pudding — £7.50
butterscotch sauce, vanilla ice cream

Fresh Strawberry &
Raspberry Pavlova — £7.50
raspberry ripple ice cream

Lemon & Passionfruit Posset — £7.25
berry compote, shortbread

Salted Caramel Tart — £7.25
tablet ice cream,
vanilla whipped cream

Chocolate Brownie — £7.50
mint choc chip ice cream,
hazelnut Nutella sauce

Scottish Coupe — £7.25
crumbed tablet and shortbread,
sliced strawberries, ripple ice cream,
whipped cream, red fruit coulis

Apple & Cinnamon Tart — £7.25
sauce anglaise, vanilla ice cream

Cheeseboard — £8.75
Arran cheddar, howgate brie, Lanark blue,
oatcakes, grapes, red onion chutney

Trio of Ice Cream — £6.95
vanilla, chocolate, raspberry ripple, tablet, mint
choice of sauces: toffee, chocolate, raspberry

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink. Please ask a member of our team for our full vegan, dairy free & non gluten containing ingredients menus V — VEGETARIAN VE — VEGAN. We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.