

TALES

STARTERS

A Taste of Cullen Skink	10.50
smoked haddock and potato bon bons, garlic leek velouté, lemon oil	
Hoi Sin Shredded Duck Bao Buns	10.75
julienne cucumber, spring onions, sesame seeds	
Crispy Fried Chicken Fillets <i>🔪</i>	9.75
tossed with garlic, fresh herb and parmesan butter, rocket and sun blushed tomato salad	
Beetroot & Scorched Garlic Hummus <i>🔪</i>	9.25 V
goats cheese crumb, caramelised fig, pomegranates, beetroot glaze, green oil, rosemary focaccia	
Truffled Wild Mushrooms on Toast <i>🔪</i>	9.25 V
sauteed garlic woodland mushrooms, white wine and tarragon cream sauce, toasted sourdough, shaved parmesan	
Pulled Chicken Soft Shell Tacos	9.75
smashed avocado, sweetcorn salsa, mature cheddar, crisp shredded iceberg	
Honey & Gochujang King Prawns	12.50
asian slaw, crispy fried vermicelli noodles, spring onions, sesame seeds	
Haggis, Neeps & Tatties <i>🔪</i>	10.25
peppercorn sauce, bacon crumb	
Edamame & Sweetcorn Fritters <i>🔪</i>	9.25 V
tangy wild herb seasoning, pomegranate molasses, lemon tahini dip	
Crab & Crayfish Brioche Roll	10.50
smashed avocado, thousand island dressing, pickled cucumber salad	

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.

Vegan menu available. **V** — VEGETARIAN

A LA CARTE

ON THE SIDE

Onion Rings	5.00
Black Pudding Mash	5.00
Sautéed Greens	5.00
Garlic Creamed Spinach	5.00
Maple Roast Root Vegetables	5.00
Seasoned Fries	4.50
Cajun Fries	4.50
Chilli & Parmesan Fries	5.00
Highlander Fries	8.50
haggis, peppercorn sauce	

DESSERTS

Sticky Toffee Pudding	8.95
butterscotch sauce, vanilla ice cream	
Highland Cranachan Eton Mess	8.95
sweet meringue folded with Scottish raspberries, heather honey and single malt whisky cream, topped with toasted oatmeal	
Ecclefechan Sponge Pudding	8.95
stewed plums sauce anglaise, vanilla bean ice cream	
Dark Chocolate Sphere	9.25
rich Belgian chocolate shell, hidden honeycomb ice cream, chocolate brownie chunks, warm sea-salted caramel sauce	
Scottish Sundae	9.25
crumbled tablet and shortbread, sliced strawberries, raspberry ripple ice cream, whipped cream, red fruit coulis	
Toasted Hazelnut & Espresso Crème Brulee	8.95
velvety coffee-infused custard, crisp caramelized sugar crust, chocolate shortbread biscuit	
Glazed Lemon Tart	8.95
torched meringue, blackberry sorbet, fresh mint	
Arran Cheddar Cheese Board	12.95
salted butter rosette, Arran oaties, caramelised onion chutney, grapes, sliced apple	
Trio Ice Cream	£7.50
Ice Creams - vanilla, chocolate, raspberry ripple, tablet Sorbets - lemon, mango, raspberry Sauces – raspberry, chocolate, toffee	

Plates marked with '*🔪*' are available as part of our two-course Market Menu for £23. Monday to Thursday, 12pm - 6.30pm.

MAINS

Individual Beef Wellington	38.95	Pan Fried Breast of Duck	26.95
6oz fillet steak, haggis and black pudding, puff pastry, red wine jus, glazed carrots, fondant potato		charred sweet potato wedge, carrot puree, broccoli and asparagus, spiced orange and cointreau sauce	
Supreme of Chicken <i>🔪</i>	19.95	Seared Fillet of Stone Bass	23.95
black pudding mash, roasted winter vegetables, arran mustard cream, bacon crumb		lemon sauce vierge, basil and olive oil sauteed potatoes, seasonal greens	
Roast Venison Loin	24.95	The Immortal Steak Burger <i>🔪</i>	19.50
chard hispi cabbage, creamed potatoes, wild mushroom and blackberry jus		7oz steak burger, mature cheddar, bacon, tomato, lettuce, pickled mayonnaise, toasted brioche bun, fries, coleslaw	
Steak Frites	28.95	Spiced Tuscan Chicken Rigatoni	19.95
6oz sirloin fries, rocket and sun blushed tomato salad, choice of peppercorn sauce or chimichurri butter		sun blushed tomatoes, wilted spinach, rich garlic and parmesan sauce, toasted flatbread (vegetarian option available £17.50)	
Shepard's Duo	24.95	Traditional Steak Pie <i>🔪</i>	19.95
seared lamp rump with minted jus, mini-Shepard's pie topped with mature cheddar creamed potatoes, roasted winter vegetables,		golden puff pastry, maple glazed carrots, mashed potatoes	
Wild Mushroom & Truffle Risotto <i>🔪</i>	18.50 V	Blackened Spiced Cajun Chicken Breast <i>🔪</i>	19.95
sauteed woodland mushrooms, crispy fried poached hen's egg, wilted rocket, parmesan shards		aromatic rice, mango and coconut curry cream, spiced red onion relish, sour cream	
Battered Fillet of Haddock <i>🔪</i>	19.95	Fillet of Salmon En Crouete	23.50
fries, minted mushy peas, tartar sauce, lemon wedge		garlic cream spinach, white wine and chive emulsion, glazed carrots, fondant potato	

FROM THE GRILL

Our succulent steaks are 28 day aged, these impressive cuts are bursting with flavour and cooked to perfection. All Steaks served with Fries, Onion Rings, Sautéed Greens

10oz Ribeye Steak 36.00 | 8oz Fillet Steak 38.00

ADD SAUCE £4.25 Peppercorn, Red Wine Jus or Chimichurri Butter

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