

Nibbles 4.50

Country loaf, balsamic, EVOO Olives Hummus & Flatbread

Starters

Homemade Soup of the Day <i>Country bread</i>	6.50	Haggis Parcel <i>Champit potatoes, bashed neeps, whisky sauce</i>	8.00 / 16.00
Marrbury Smokehouse Scottish Smoked Salmon <i>Lemon cream cheese, capers, toast crisp</i>	10.50	Pan Seared West Coast Scallops <i>Grilled black pudding, Parma ham crisp, cauliflower purée</i>	11.00 / 19.50
Vegetable Tempura <i>Dipping sauce</i>	7.50	Honey Whipped Goats Cheese & Beetroot <i>Crisp bread, pumpkin seeds, honey & fig dressing</i>	8.50
Ham Hock & Cheddar Croquette <i>Wholegrain mustard sauce</i>	8.00	Burrata <i>Blood orange, pistachio, crostini</i>	7.75

Salads

Panzanella & Chargrilled Halloumi <i>Basil pesto, olives, capers, heirloom tomatoes</i>	10.50	Caesar <i>Cos, Pancetta, Parmesan, anchovies, herb croutons</i>	12.50
		Add Grilled Chicken	4.00
		Add Smoked Salmon	5.50

Mains

Roasted Rack of Lamb <i>Savoy cabbage, lardons, creamed potatoes, carrot purée, minted Jus</i>	27.50	Scottish Seafood Linguini <i>White wine cream</i>	18.75
Pan Fried Fillet of Seabass <i>Asparagus spears, crushed potatoes, citrus cream</i>	19.75	Supreme of Chicken Kiev <i>Creamed leeks, mashed potatoes</i>	18.50
Braised Shin of Beef Ragu <i>Pecorino, pappardelle</i>	18.50	Harissa Spiced Cauliflower Steak <i>Crisp cauliflower, white bean hummus, salsa verde, skinny fries</i>	15.00

Classics

Prime Scotch Beef Burger <i>Hand cuts chips, tomato, baby gem</i>	16.95	10oz Ribeye of Scottish Beef 8oz Fillet of Scottish Beef <i>Hand cut chips & grill sauce – peppercorn, red wine or blue cheese</i>	28.00 35.00
Add Grilled Bacon	3.00		
Add Smoked Applewood Cheddar	2.00		
Beyond Meat Plant Based Burger <i>Hand cut chips, tomato, baby gem, relish</i>	16.00	Traditional Fish & Chips <i>In our own beer batter, hand cut chips, homemade tartar</i>	17.95

Sides 5.00

Chunky Hand Cut Chips	Skinny Fries	Honey Glazed Carrots	Savoy Cabbage & Lardons
Garlic Bread	Mac & Cheese	Creamed Leeks	Roasted Root Vegetables