

Nibbles

Mixed Olives / 5

Bread Selection, EVOO, balsamic / 7

Starters

Homemade Soup of the Day Country bread	7	Haggis Parcel Champit potatoes, bashed neeps, whisky sauce	9.5 / 17
Prawn Marie Rose Cocktail Cos, tomato, crisp bread	10	West Coast Scallops Pancetta, pea purée	12 / 22
Arancini Pecorino, herb oil	9.5	Crab Cakes Lemon aioli	9 / 18
Garlic & Chili King Prawns Charred loaf	10	Chicken Liver Parfait Brioche, house jam	9

Mains

Beef Lasagne House sugo, Parmesan, skinny fries	16	King Prawn Linguini Sugo, capers	19
Risotto Pecorino, herb oil	20	Pan Fried Supreme of Chicken Root vegetables, fondant potato, Madeira Jus	18.5
Pan Fried Fillet of Cod Salsa Verde, seasonal greens, fondant potato	21	Harissa Cauliflower Steak White bean hummus, Salsa Verde, pomegranate seeds, skinny fries	16

Classics & Grill

Prime Scottish Beef Burger Hand cuts chips, tomato, onion, baby gem, pickles, house sauce	18	10oz Ribeye Steak / 8oz Fillet Steak Portobello, grilled tomato, roast shallot, hand cut chips, grill sauce peppercorn, red wine, whisky or blue cheese	35 / 40
Grilled Cajun Chicken Burger Hand cut chips, tomato, onion, baby gem, pickles, house sauce	18	Grilled Pork Tomahawk Creamed potatoes, honey glazed carrots, sauce Diane	24
Add Grilled Bacon / Smoked Applewood	2		
Baked Mac & Cheese Parmesan crumb, skinny fries	14	Fish & Chips Beer battered haddock, hand cut chips, tartar, crispy capers	18

Sides / 6

Hand Cut Chips
Garlic Ciabatta

Skinny Fries
Mac & Cheese

House Salad
Creamed potatoes

Honey Glazed Carrots
Roasted Root Vegetables