

MENU

STARTERS

Soup of the Day Loaf, butter	7.5
Gravadlax of Marrbury Scottish Salmon Buckwheat blinis, beets salad	12
Confit Goose & Rabbit Terrine Plum jam, toasted loaf	11
Charred Asparagus, Poached Hens Egg Wild garlic emulsion, herb crumb	11
Sesame Battered Prawns Mugi miso chilli dip	12
Haggis Parcel Whisky sauce	11 / 19

SNACKS

Pork Sausage Roll, onion chutney	6
Haggis Bon Bons, peppercorn mayonnaise	6
Bread, Balsamic, EVOO	6.5
House Marinated Olives	4
Cheese Straws	4
Sweet Potato Bhaji, cucumber yogurt	4.5

MAINS

Beer Battered Fish & Chips, triple cooked chips, homemade tartar	22
Bacon & Garlic Chicken Kiev, potato purée, pan jus	21
Seared Beef Fillet, pulled beef croquette, bearnaise sauce	28
Confit Jerusalem Artichokes, celeriac puree, panfried gnocchi	19
Scottish Beef Steak Burger, haggis, triple cooked chips, bacon jam, tomato, gem, pickles	22
Mustard & Fennel Pork Fillet, confit garlic beans, orange sauce	23
Whole Lemon Sole, citrus caper butter, crispy samphire	30
Chateaubriand for Two Onion rings, garlic mushrooms, roast tomatoes, triple cooked chips, peppercorn sauce	80

SIDES

Tender Stem Broccoli / 6	French Beans, Confit Garlic, Bacon / 6
Garlic Roasted New Potatoes / 5	Hand Cut Chips / 5
Potato & Vegetable Terrine / 5	Honey Roast Root Vegetables / 5