

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, Neeps & Tatties Wellington 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, glazed carrots, pan jus	21
Seared Beef Fillet, pulled beef croquette, bearnaise sauce, pan jus	28
Confit Jerusalem Artichokes, celeriac puree, pan-fried gnocchi	19
Three 4oz Smash Burger, haggis, bacon jam with cheese & hand cut chips	22
Mustard & Fennel Pork Fillet, confit garlic beans, roast fennel, pan jus	23
Seared Seabass, citrus caper butter, crispy samphire	30
Chateaubriand for Two / Côte de Boeuf 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