

MENU

STARTERS

Soup of the Day	7.5
Loaf, butter	
Haggis, Neeps & Tatties Wellington	12
Whisky sauce	
Smoked Feta & Olive Tapenade	11
Heritage tomato, dressed shallots, mint dressing	

SNACKS

<i>Pork Sausage Roll, onion chutney</i>	9
<i>Bread, balsamic, EVOO</i>	6.5
<i>Haggis Bon Bons, peppercorn mayonnaise</i>	6
<i>House Marinated Olives</i>	4
<i>Cheese Straws</i>	4
<i>Sweet Potato Bhaji, cucumber yogurt</i>	4.5

Kedgeree Fishcake	12 / 18
Spinach, horseradish royale	
Classic Caesar Salad	10 / 15
Parmesan, cos, croutons, anchovies	
Add Chicken	5

Chorizo Scotch Egg	12
Sherbrooke brown sauce, remoulade	
Marrbury Scottish Salmon	12
Dill & sweet mustard emulsion, pickled cucumber, soda bread	

MAINS

Beer Battered Fish, triple cooked chips, homemade tartar, seared lemon	22
Pot Roast Poussin Chicken, lyonnaise potatoes, apricot & pancetta pan jus	30
8oz Lamb Rump, boulangère potatoes, thyme jus	28
Garden Pea Risotto, sautéed chicory, black garlic crisp	19
Triple Smash Burger, confit onions, crispy smoked bacon, dill pickles, burger sauce, hand cut chips	22
Balmoral Chicken Kiev, wild garlic & parsley mash, wild mushroom jus	25
8oz Bavette Steak, skinny fries, peppercorn sauce	24
Lemon Roast Coley, crayfish bisque, marquis potatoes	28
Treacle Chateaubriand for Two	80
Onion rings, garlic mushrooms, roast tomatoes, triple cooked chips, peppercorn sauce	

SIDES

Tender Stem Broccoli / 6	French Beans, Confit Garlic, Bacon / 6
Garlic Roasted New Potatoes / 5	Hand Cut Chips / 5
Skinny Fries / 5	Honey Roast Root Vegetables / 5