



TO BEGIN

FRESH DAILY SOUP - 6.5 - Warm house bread

CLASSIC CULLEN SKINK – 7.5 - Smoked haddock, condensed milk and snipped chives

SEARED ORKNEY SCALLOPS – 8.5 – House blackudding, parsley, beetroot, spiced creme fraiche

WHIPPED CHICKEN LIVER PARFAIT – 6.5 – Tomato chutney, baby crab apple, shallot crisps, spiced toasts

ROAST CROTTIN GOATS CHEESE TRUCKLE– 7 – Blueberry salad, beetroot crisps, candied beetroot, crisped leek

MAINS

SLOW BRAISED BRISKET OF SHORTHORN CATTLE - 16 – Garlic whipped potatoes, tenderstem broccoli,

Grilled onion hearts, roast carrot puree, wilted tomato and spinach

SEARED NETHY BRIDGE PORK BELLY - 17 – Potato terrine, baby carrots, candied beetroot,

Red chard, roast pumpkin seed, tomato pesto

CHARRED FILLET OF ATLANTIC HALIBUT - 16 – Wilted kale, sugar-snap peas, spinach,

Herb fragola pasta, tomato tapenade crust, roast cherry tomato

WHOLE SCOTTISH LANGOUSTINES - 18 – Homemade chips, saffron aioli, griddled brown loaf, fresh lemon

GARDEN PEA AND CARAMELISED SHALLOT RISOTTO - 15 – Genovese pesto, toasted seeds,

Wilted spinach and shelled peas

FROM THE CHARGRILL

All mains served with chunky homemade chips, field mushroom, cherry tomatoes & onion rings

8oz SIRLOIN STEAK – 22

8oz RIBEYE STEAK – 24

8oz FILLET STEAK – 33

CHAR-GRILLED RUMP OF HIGHLAND LAMB – 22

GARLIC MARINATED SCOTTISH FREE RANGE CHICKEN- 16

Add an accompanying sauce: £2

Green peppercorn / Strathdon blue cheese / 12yr Benromach whisky cream /

Whole-grain pommery mustard / Rich red wine veal jus

TO FINISH

RASPBERRY CAORUNN GIN CHOCOLATE GANACHE CUPS – 7.5 – Vanilla soil, raspberry sorbet

WHITE CHOCOLATE MOUSSE - 5.5 – Coconut ice-cream, blueberry and raspberry compote, broken biscuits

RHUBARB MILLE FEUILLE – 6.5 - Rhubarb and ginger ice-cream, vanilla cream, honeycomb pieces

SELECTION OF ARRAN DAIRY ICE-CREAM – 6.5– Fresh fruit, chocolate curls

SELECTION OF SCOTTISH CHEESE – 8.5/15 - Quince, fresh apple and grape