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## WHILE YOU WAIT

Marinated Olives  
Sunblushed Tomatoes £3.95  
Feta Cheese, Red Pesto £4.95

Chefs Selection of Bread  
Extra Virgin Olive Oil,  
Reduced Balsamic £4.95  
Hummus with Chilli Oil £5.95

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## STARTERS

Chefs Homemade  
Soup of The Day — £5.50  
crusty bread

Traditional Cullen Skink — £6.95  
smoked haddock, potato and leek soup,  
warm bread

Tower of Haggis & Black Pudding — £7.50  
whisky cream, crispy leeks

Beetroot & Caboc Cheesecake — £7.95 V  
walnut and watercress salad,  
green apple coulis

West Coast Mussels — £8.75  
garlic, shallot, parsley white  
wine cream, warm bread

Prawn, Crayfish &  
Smoked Salmon Platter — £7.95  
tomato piquant mayonnaise, sesame toast

Port Poached Pear — £7.50  
blue cheese and fig salad, raspberry  
and tarragon dressing

Pan Seared King Scallops — £11.95  
pea puree, crispy bacon,  
stornoway black pudding

Chicken Liver Pate — £7.25  
red onion chutney, mulled wine sauce,  
garlic ciabatta bread

Bang Bang Chicken, King Prawn  
or Cauliflower — £7.95 / £8.95 / £6.95 V  
panko crumbed, chilli and sriracha sauce

## MAINS

Individual Beef Wellington — £29.95  
6oz fillet steak, mushroom duxelle,  
puff pastry, rich red wine jus, dauphinoise  
potatoes, root vegetables

Pan Fried Breast of Chicken — £15.95  
haggis bon bons, peppercorn sauce, root  
puree, seasonal vegetables and potatoes

Salmon En Croute — £17.95  
filled with Broccoli and cream cheese,  
dill cream, seasonal greens and potatoes

Broccoli, Spinach & Sunblushed Tomato  
Open Lasagne — £13.95 V  
fries, toasted garlic ciabatta bread

Thai Green Chicken Curry — £15.95  
lime, coconut, fresh coriander, aromatic rice  
(VEGETABLE OPTION AVAILABLE £13.50)

Beef Bourguignon — £15.50  
slow braised beef, shallots, bacon,  
mushrooms, red wine jus, creamed potatoes,  
seasonal vegetables, puff pastry fleuron

Seared Halibut — £15.50  
pear and pernod cream, pea puree,  
buttered greens, potatoes

Breast of Gressingham Duck — £17.95  
plum and hoisin noodles, shredded vegetables

Steak Burger — £14.50  
6oz burger, shredded BBQ beef, caramelised  
onion, brie, toasted bun, fries, coleslaw

Battered Fillet of Haddock — £14.50  
fries, buttered peas, tartar sauce

## GRILL

all served with grilled tomato, mushrooms, onion rings, fries

8oz Fillet Steak — £29.95  
Sirloin Steak — £26.95

Add Sauce £2.50 Red Wine Jus / Peppercorn / Garlic Butter / Whisky Cream  
Add Garlic King Prawns £6.75 / Slice Haggis £1.95

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## ON THE SIDE

Mac N Cheese — £4.95  
Garlic Bread — £3.50  
Crispy Onion Rings — £3.50  
Fries — £3.50  
Chilli Fries, Cajun Fries — £3.95  
Buttered Greens — £3.50  
Root Vegetables — £3.50  
Creamed Mash Potato — £3.50

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## DESSERTS

Chef's Cheesecake of the Day — £6.95  
whipped cream, fruit garnish

Sticky Toffee Pudding — £6.95  
butterscotch sauce, vanilla ice cream

Fresh Strawberry &  
Raspberry Pavlova — £7.50  
raspberry ripple ice cream

Lemon and Passionfruit Posset — £7.25  
berry compote, shortbread

Salted Caramel Tart — £7.25  
tablet ice cream, vanilla whipped cream

Chocolate Brownie — £7.50  
mint choc chip ice cream,  
hazelnut Nutella sauce

Scottish Coupe — £7.25  
crumbed tablet and shortbread,  
sliced strawberries, ripple ice cream,  
whipped cream, red fruit coulis

Apple & Cinnamon Tart — £6.95  
sauce anglaise, vanilla ice cream

Cheeseboard — £8.75  
Arran cheddar, howgate brie, Lanark blue,  
oatcakes, grapes, red onion chutney

Trio of Ice Cream — £6.95  
vanilla, chocolate, raspberry ripple, tablet, mint  
choice of sauces: toffee, chocolate, raspberry

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink. Please ask a member of our team for our full vegan, dairy free & non gluten containing ingredients menus V — VEGETARIAN VE — VEGAN. We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.