

STARTERS

WHILE YOU WAIT

Sourdough Bread —£4.95 V with Sunblushed Tomatoes

Marinated Olives —£3.95 V with Feta Cheese, Red Pesto

Smoked Hummus and Chicory —£4.95 V crispy onions

Chef's Homemade Soup of The Day — £6.25 warm bread

Traditional Cullen Skink — £9.75 smoked haddock, leek, potato, warm bread

Whipped Goats Cheese Mousse — £9.50 V honey truffle, heritage tomato, walnuts, toasted sourdough

Smoked Ham Hough Croquette – £9.50 jalapeno and cheddar béchamel, pickled shallots

Seared King Scallops — £14.50 sweetcorn velouté, braised peas and lettuce, Ayrshire bacon Chicken Liver Pate – £8.75 Arran onion chutney, black pepper crostini, balsamic dressing

Haggis, Neeps & Tatties — £9.50 local haggis, smoked turnip puree, crispy potato, rich jus

Spiced Chicken — £8.95 crispy tempura, sesame, coriander, soy dip (vegetarian option available £8.25 V)

Cauliflower Pakora — £8.50 V spiced onions, mint yogurt, pakora dip

MAINS

Braised Shoulder of Lamb — £21.95 marrow crumb, roast carrot, celeriac puree, lamb jus

Chargrilled Chicken Breast — £19.25 chorizo, melting brie, buttered greens, creamed potato, white wine pesto cream

Roast Salmon Fillet — £19.50 tomato and red pepper reduction, asparagus shavings, garlic sauteed potatoes, basil oil

Brig Steak Burger — £17.50 smoked bacon, cheddar, brioche bun, house burger sauce, pickles, slaw, fries

Confit Pork Belly — £18.95 beer braised onion, black pudding crumb, creamed potatoes, rich jus

Seafood Linguine — £19.95 seabass, clams, prawns, tossed in a white wine butter emulsion, sourdough

Mushroom & Leek Pie — £15.95 V roast root vegetables, creamed potatoes, sprouting broccoli

RAD CLASSICS

Battered Fillet of Haddock — £17.95 hand cut chips, mushy peas, tartar sauce

Steak & Sausage Pie — £17.50 roast carrot, puff pastry, creamed potatoes

Baked Macaroni — £15.50 V garlic bread, herb crumb

Oven Baked Lasagne — £16.50 rocket salad, fries

Blackened Cajun Chicken — £18.50 mango coconut curry, rice pilaff, spiced onions, coriander

GRILL

All served with braised onion, mushroom, confit tomato and hand cut chips.

10oz Ribeye Steak — £36.95

7oz Fillet Steak — £33.95

Cauliflower Steak — £16.25 V

Add Sauce — £4.50:
Pink Peppercorn and Cognac, Garlic and
Chive Cream, Red Wine Jus, Tomato and Red
Pepper Reduction

ON THE SIDE

Sea Salt Handcut Chips — £4.95 Truffle & Parmesan Fries — £4.95 Fries — £3.95 Brig Loaded Haggis & Cheddar Fries — £8.95 Beer Battered Onion Rings — £4.75 Mini Mac N Cheese — £6.95 House Salad — £3.95 Seasonal vegetables — £4.25

DESSERTS

Cappuccino Pannacotta — £8.50 shortbread, vanilla ice cream

Sticky Toffee Pudding — £8.50 salted caramel sauce, candied walnuts, vanilla ice cream

Passionfruit & Orange Tart — £8.50 raspberry coulis, vanilla ice cream

Dark Chocolate & Amaretto Mousse — £8.75 biscuit crumb, vanilla ice cream

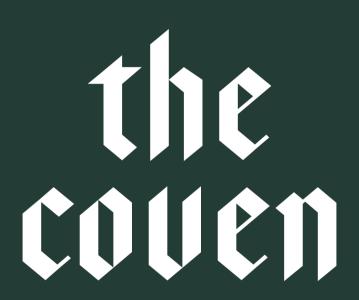
Bramley Apple & Scottish Berry Crumble — £8.95 vanilla seed anglaise, vanilla ice cream

Summer Fruits Pavlova — £8.95 chantilly cream, mixed berry compote, raspberry ripple ice cream Trio of Ice Cream — £7.50
vanilla, tablet, raspberry ripple,
chocolate, coconut
Choice of sauce: chocolate, raspberry,
salted caramel

Selection of Cheese — £10.95 cheddar, brie. stilton, onion chutney, grapes, bannocks oat cakes

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.



RESTAURANT & BAR