
A LA CARTE

STARTERS

Lindisfarne Oysters - classic, lemon, tabasco and mignonette *three* £6.50 or *½ Dozen* £13.00

Champagne and Oysters - Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters *£35.00 to share*

Broccoli and wild garlic soup - blue stilton, garlic crisps, brioche croutons	£7.00
Ricotta ravioli - avocado and garlic cream, sweetcorn and tomato salsa	£9.00
Salmon tartare - squid ink tapioca, tartar sauce, wasabi	£10.00
Venison roulade - rhubarb, pickled wild mushrooms, pistachio and chilli relish	£11.00
Dry cured duck breast - cream cheese, radish, blood orange	£12.00
Monkfish cheeks - parsnip and vanilla purée, crispy salsify, edamame beans, bottarga	£12.00
Pan seared scallop - pork belly, red pepper gel, courgette carpaccio, beurré noisette crumble	£14.00

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MAINS

Beetroot risotto - roast and glazed baby beetroots, pickled shallots, feta crumb	£15.00
Wild mushroom - quinoa, sauce vierge, spinach, crispy kale, mushroom soil, vegetable jus	£16.00
North Atlantic hake - clam chowder, smoked mussels, butter glazed root vegetables, chorizo oil	£18.00
Jumbo quail - shallot tart, glazed chicory, Parisienne potatoes, blackberry puree	£19.00
Saddle of rabbit - pancetta bacon, beetroot and rosemary chutney, polenta, garlic puree, baby carrots	£20.00
North Sea halibut - herb couscous, pak choi, piperade, olive soil, chive cream sauce	£21.00
Kyles of Bute reared sea trout - tenderstem broccoli, sweet potato, truffle poached egg, lemon sabayon	£21.00
Borders loin of lamb - aubergine puree, baby courgette, sweetbreads, tomato and cinnamon marmalade, thyme jus	£23.00

A la carte menu is available for parties of twelve or less

OFF THE GRILL FROM SHAW'S

Shaws Fine Meats are traditional family butchers working closely with farmers to source the finest livestock from the Borders and Lothians. They dry age their meat on the bone to ensure maximum flavour and tenderness.

(10oz) 30-45 day aged Scottish Borders beef served with garlic and herb butter.

All Steaks comes with salad and chips.

45 day aged Borders rump

£22.00

35 day aged Borders Sirloin

£23.50

30 day aged Borders rib-eye

£25.50

MARKET MENU

STARTERS

Roasted tomato and basil soup
- sourdough

Rollmop herring

- fennel and mint salad, compressed cucumber

Borders ham hock terrine

- roasted apple puree, whisky soaked prunes

Heritage carrot salad

- blood orange puree, shallot and cumin relish

MAINS

Braised ox cheek - savoy cabbage, honey glazed carrots, mashed potato

Roast fillet of sea bream - roasted vegetables, tomatoes, cremé fraiche, olives

Roast breast of chicken - leek puree, wild leeks, peas and baby gem, crispy pancetta

Potato gnocchi - lemon and chive pesto, courgette and spring onion, greek yoghurt

DESSERTS

Vanilla panacotta

- poached rhubarb, rhubarb gel, gingerbread crumb

Selection of British and continental cheese

- oatcakes and crackers and homemade chutney
(£3 supplement)

Selection of Stewart Tower dairy ice cream

Apple and orange crumble

- clotted cream

Lunchtimes

Monday – Friday / Serving from midday
£14.50 2 courses / £19.50 3 courses
(inc tea or coffee)

Pre theatre / Early Dining

Monday – Saturday / Serving from 5pm
£14.50 2 courses / £19.50 3 courses
(Last sitting is 6.30pm)

Midweek Evenings

Monday – Thursday / Serving from 7pm
£16.50 2 courses / £21.50 3 courses

WHILE YOU WAIT

Catalonian Gordal olives £3.50

Chargrilled bread
- with 'flavour of the day!' £3.50

Spiced nuts of the day £3.75

SIDE ORDERS

Vegetables du jour | Potatoes du jour

Chefs salad | Chips

£3.50 each



If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.

A discretionary service charge of 10% will be added to tables of 10 or more.

All prices are inclusive of VAT at current rate.