

DINE

APERITIFS

Cherry Negroni - cherry infused Tanqueray, Campari, Antica formula, orange oils	£11.00
Bubbly Mediterranean - Ketel One, Italicus, fresh lemon, Peychauds, Fever Tree tonic	£11.00
Sir Thomas Gimlette - Tanqueray 10, chamomile & marmalade cordial, fresh lime, grapefruit bitters	£11.00
Italian Spritz - Crodino, cassis, raspberry, fresh lemon, 0% fizz, soda	£9.50

WHILE YOU WAIT

Catalonian Gordal olives	£4.50
Chargrilled sourdough bread - with 'flavour of the day!'	£5.50
Lindisfarne Oysters	three £10.50
- classic, lemon, tabasco	½ Dozen £21.00
Champagne and Oysters (to share)	£45.00
- Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters	

STARTERS

Soup of the day (<i>V, VGO</i>)	£7.50	Cured peppered Scottish mackerel	£10.50	Confit chicken and ham hock terrine	£12.50
- toasted covenanters sourdough		- sauce gribiche, sourdough cracker, pickled carrot ribbons		- leek vinaigrette, truffle mayo	
Carrot tartare (<i>V</i>)	£9.00	Caramelised red onion and goats cheese tart (<i>V</i>)	£10.50	Rabbit ballotine	£13.00
- bocconcini, dukkah, tarragon mayonnaise		- black garlic mayo, crispy shallots		- confit leg rilette, raspberry crumb, tarragon mustard crème fraiche, lambs lettuce	
Thai style fish cakes	£10.00	Black fig and red endive (<i>V, VGO</i>)	£11.00	Pan seared scallops	£17.50
- kimchi ketchup, Asian salad		- Strathdon blue, smoked almond nibs, balsamic glaze		- crispy black pudding and pork belly terrine, cider gel, compressed apple	
Chicken liver parfait	£10.50	Duck pastrami	£11.50	Bouillabaisse	£18.50
- pickled shallots, Cumberland gel, frisee, sourdough melba		- raisin and caper puree, fine herb salad, pumperknickel		- rouille, garlic crouton, grated Mull cheddar	

MAINS

Orichette primavera (<i>V</i>)	£17.00	Green asparagus risotto (<i>V, VGO</i>)	£16.50	Baked salmon	£25.00
- wild garlic pistou, toasted pine nuts		- poached egg, toasted seeds, basil oil		- broccoli and nutmeg purée, tomato and bacon jam, tender stem, crushed potatoes	
Baked coley	£18.00	Pan fried calves liver	£23.00	Herb crusted pork loin	£27.00
- spinach and lentil dhal, mango chutney, coriander oil		- creamy mash, caramelised onions, split jus, capers, lemon and honey		- spiced apple purée, boudin noir, confit potato, shredded radicchio and chestnuts	
Roast chicken	£19.00	Vadouvan spiced monkfish	£24.50	Moroccan style slow cooked lamb shoulder	£28.00
- peas a la francaise, new potatoes, herb oil		- curried mussel velouté, roast cauliflower		- vegetable couscous, baba ganoush, tzatziki	
Slow cooked ox cheek	£19.50	Pan fried halibut	£26.50	Loin of venison	£29.00
- creamed mashed potato, buttered kale, Madeira jus, crispy onions		- braised fennel, broad beans, brown shrimp and caper beurre noisette, potato crisps		- beetroot and celeriac gratin, hispi cabbage, celeriac purée, black berry jus	

FROM THE GRILL

Taste the finest Angus beef sourced from trusted farms and the finest fish and seafood from our local waters. Using time honoured traditions, our naturally reared (28-35 day) 8oz aged beef is amongst the most tender and flavoursome of meats.

Each grill item is served with double cooked fries and chefs tomato salad.

8oz Sirloin
£29.50

8oz Ribeye
£30.50

8 oz fillet
£36.00

Fish of the Day
Market Availability/Price

Sauce supplements - Peppercorn | Madeira jus | Garlic butter £2.00

Our Scottish fish of the day is ethically sourced and caught from our surrounding shores, served with chef potatoes and vegetables.

SIDES

House salad (<i>VGO</i>)	£4.50
- honey mustard dressing	
Chef Potatoes (<i>VGO</i>)	£4.50
Chips with aioli (<i>VGO</i>)	£4.50
Market Vegetables (<i>VG</i>)	£4.50

DIETARY

(*V*) Vegetarian
(*VG*) Vegan
(*VGO*) Vegan option available*

*Please inform us before ordering.

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

Please note, our restaurant is not a gluten free environment and all food may contain traces of gluten.

A discretionary service charge of 10% will be added to tables of 8 or more.

All prices are inclusive of VAT at current rate.

Our menus have been printed on recycled plastic to allow us to sanitise after each use.