

# DINE

## APERITIFS

<b>Strawberry &amp; Pink Pepper Negroni</b> - Secret Garden seasonal gin, Secret Garden vermouth, Campari, strawberry, pink pepper	£11.50
<b>Dirty Gin Sour</b> - Tanqueray 10, olive, brine, lemon, whites	£11.50
<b>Berry Aperol Spritz</b> - Scottish berry infused Aperol, DOCG Prosecco, soda	£11.50
<b>Crodino Spritz</b> - Crodino, lemon, orange, Vilarnau 0% fizz, soda	£9.50

## WHILE YOU WAIT

<b>Catalonian Gordal olives</b>	£4.75
<b>Chargrilled sourdough bread</b> - with 'flavour of the day!'	£5.75
<b>Lindisfarne Oysters</b>	three £10.50
- classic, lemon, tabasco and mignonette	½ Dozen £21.00
<b>Champagne and Oysters</b> (to share)	£45.00
- Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters	

## STARTERS

<b>Soup of the day</b> (V, VGO) £8.50 - toasted covenanters sourdough	<b>Cullen skink</b> £10.50 - toasted sourdough, parsley oil	<b>Red mullet escabeche</b> £12.50 - saffron pickled vegetables, watercress, preserved lemon
<b>Hot smoked mackerel</b> £10.50 - lemon crème fraiche, oat cakes, candied orange peel, pickled beetroot	<b>Scotch rarebit and red onion tart</b> (V) £10.50 - roasted grapes, crispy shallots	<b>Ham hock and parsley terrine</b> £12.50 - piccalilli, toasted sourdough
<b>Whipped peppered crowdie</b> (V) £10.50 - ciabatta crisps, port syrup, candied pecans, pea shoot salad	<b>Black fig and endive salad</b> (V, VGO) £11.00 - marinated feta, smoked almond nibs, molasses, fresh mint	<b>Rabbit ballotine</b> £13.50 - confit leg rilette, raspberry crumb, tarragon mustard mayonnaise, lambs lettuce
<b>Confit chicken thigh and leek roulade</b> £11.00 - pickled shitake mushrooms, basil mayonnaise, sourdough crostini, frisee salad	<b>Chicken liver parfait</b> £11.50 - spiced apple chutney, radicchio and herb salad, milk bread	<b>Pan seared scallops</b> £18.50 - sweet apple butter sauce, boudin noir, mango and red pepper salsa

## MAINS

<b>Gnocchi</b> (V, VGO) £17.50 - creamed pesto sauce, parmesan, cherry tomatoes	<b>Risotto Milanese</b> (V, VGO) £18.00 - wild mushroom, roast cherry tomatoes, parmesan, truffle oil	<b>Roast salmon</b> £25.50 - lentil dahl, wilted spinach, pickled red onion, yoghurt
<b>Panfried sea bream</b> £19.00 - sweet potato mash, sautéed broccoli, toasted almonds, harissa butter	<b>Pan fried calves liver</b> £23.00 - creamy mash, caramelised onions, split jus, capers, lemon and honey	<b>Roast confit duck leg</b> £27.00 - bean cassoulet, smoked sausage, garlic herb crumb
<b>Roast chicken breast</b> £19.50 - saag aloo potatoes, sautéed okra, butter curry sauce, chilli jam	<b>Chipotle and sweet paprika roast monkfish</b> £25.00 - patatas bravas, wilted spinach, crème fraiche	<b>Slow cooked lamb tagine</b> £28.50 - bulgar wheat tabbouleh, dukkah, tzatziki
<b>Beer braised ham hock</b> £19.50 - honey mustard sauce, roasted new potatoes, green beans, carrot crisps	<b>Pan fried halibut</b> £26.50 - sauerkraut, smoked sausage, cumin cream, potato crisps	<b>Loin of venison</b> £29.00 - potato dauphinoise, braised baby turnip, king oyster mushroom, pickled brambles, red wine 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**  
£34.00

**8oz Ribeye**  
£36.00

**10oz côte de porc**  
£24.00

**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

<b>House salad</b> (VGO) £4.75 - honey mustard dressing
<b>Chef Potatoes</b> (VGO) £4.75
<b>Chips with aioli</b> (VGO) £4.75
<b>Market Vegetables</b> (VG) £4.75

## 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.**