

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 (V, VGO) £7.50 - toasted covenanters sourdough	Cured peppered Scottish mackerel £10.50 - sauce gribiche, sourdough cracker, pickled carrot ribbons	Rabbit ballotine £13.00 - confit leg rilette, raspberry crumb, tarragon mustard crème fraiche, lambs lettuce
Warm caponata bruschetta (V, VGO) £9.00 - ripped mozzarella, basil pesto	Black fig and red endive (V, VGO) £11.00 - Strathdon blue, smoked almond nibs, balsamic glaze	Game terrine £13.50 - pistachio and apricot chutney, toasted pain d'épices, bitter leaves
Arbroath smokie pate £10.00 - red onion marmalade, pickled cucumber ribbons, oatcakes	Caramelised red onion tart (V) £11.00 - marinated red pepper, Szechuan mayonnaise, crispy shallots	Seared scallops £17.50 - crispy chicken wing, julienne veg, chive beurre blanc
Caramelised smoked duck rilette £11.50 - Seville orange and beetroot remoulade, truffle mayonnaise, caperberries	Pan roasted quail £12.50 - roast plum, parsnip purée, yoghurt and wasabi crisp	Bouillabaisse £18.50 - rouille, garlic crouton, grated Mull cheddar

MAINS

Spiced roast cauliflower orzo (V, VGO) £17.00 - dry roasted cashews, preserved lime, Romanesco pickle	Butternut squash risotto (V, VGO) £17.50 - crispy duck egg, toasted pumpkin seeds, truffle oil	Baked salmon £25.00 - broccoli and nutmeg purée, tomato and bacon jam, tender stem, crushed potatoes
Fish pie £18.00 - creamed mash, smoked cheddar and sourdough crumb, tattie scone	Pan fried calves liver £22.50 - creamy mash, caramelised onions, split jus, capers, lemon and honey	Herb crusted pork loin £27.00 - spiced apple purée, boudin noir, confit potato, shredded radicchio and chestnuts
Roast chicken £19.00 - stroganoff, bulgar wheat, paprika roast peppers, sour cream	Monk fish saltimbocca £24.50 - parmesan and herb gnocchi, tomato and ginger fondue, samphire	Slow braised hogget £28.00 - artichoke purée, roast artichoke hearts, honey glazed piccolo parsnips, rosemary jus
Slow braised pork belly £19.50 - citrus fennel purée, parmentier potatoes, chantanay carrots, jus	Pan fried halibut £26.50 - braised fennel, broad beans, brown shrimp and caper beurre noisette, potato crisps	Loin of venison £29.00 - hispi cabbage, fondant potato, sugar poached red chilli, juniper jus, bitter chocolate

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
£28.50

8oz Ribeye
£29.50

8 oz fillet
£35.00

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 (VGO) £4.50 - honey mustard dressing
Chef Potatoes (VGO) £4.50
Chips with aioli (VGO) £4.50
Market Vegetables (VG) £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.