

DINE

APERITIFS

Cherry negroni - Secret Garden wild gin, Secret Garden rosso vermouth Campari, cherry	£11.00
Strawberry, basil and balsamic spritz - Ketel One vodka, Aperol, Rosè wine, basil, balsamic, soda	£11.00
Coastal Martini - Tanqueray no10, seaweed infused vermouth blend, fino sherry	£11.00
Sober No-Groni - Seedlip spice 94, Crodino, lemon, orange, pink grapefruit	£9.50

WHILE YOU WAIT

Catalonian Gordal olives	£4.75
Chargrilled sourdough bread - with 'flavour of the day!'	£5.75
Lindisfarne Oysters	three £10.50
- classic, lemon, tabasco and mignonette	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>)	£8.50	Cullen skink	£9.50	Chicken liver parfait	£11.50
- toasted covenanters sourdough		- toasted sourdough, parsley oil		- spiced apple chutney, radicchio and herb salad, milk bread	
Peppered mackerel	£10.50	Scotch rarebit and red onion tart (<i>V</i>)	£10.50	Ham hock and parsley terrine	£12.50
- lime purée, fennel salad, pomegranate		- roasted grapes, crispy shallots		- piccalilli, toasted sourdough	
Purple potato and celery salad (<i>V, VGO</i>)	£10.50	Black fig and endive salad (<i>V, VGO</i>)	£11.00	Rabbit ballotine	£13.00
- radish, apples, raisins, candied walnuts		- marinated feta, smoked almond nibs, molasses, fresh mint		- confit leg rilette, raspberry crumb, tarragon mustard mayonnaise, lamb's lettuce	
Asian style pulled beef slider	£11.50	Red mullet escabeche	£11.00	Pan seared scallops	£18.50
- wasabi mayonnaise, Asian slaw		- saffron pickled vegetables, watercress, preserved lemon		- sweet apple butter sauce, boudin noir, mango and red pepper salsa	

MAINS

Gnocchi (<i>V</i>)	£17.50	Risotto Milanese (<i>V, VGO</i>)	£17.00	Roast salmon	£25.00
- mascarpone and parmesan, blue cheese crumb, baby pear, toasted pine nuts		- roast cherry tomatoes, parmesan, herb oil		- lentil dahl, wilted spinach, pickled red onion, yoghurt	
Pan fried seabass	£19.00	Pan fried calves liver	£23.00	Roast confit duck leg	£27.00
- harissa giant cous cous, roast aubergine, baharat beurre nantais		- creamy mash, caramelised onions, split jus, capers, lemon and honey		- bean cassoulet, smoked sausage, garlic herb crumb	
Braised pork daubes	£19.50	Chipotle and sweet paprika roast monkfish	£25.00	Slow cooked lamb tagine	£28.00
- chickpea, smoked paprika ragout, wilted spinach, pickled red onion		- patatas bravas, wilted spinach, crème fraîche		- bulgar wheat tabbouleh, dukkah, tzatziki	
Roast chicken breast	£19.50	Pan fried halibut	£26.50	Loin of venison	£29.00
- coq au vin garnish, pomme mousseline		- sauerkraut, smoked sausage, cumin cream, potato crisps		- 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 chef's 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

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