

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	Peppered smoked mackerel	£10.50	Ham hock and parsley terrine	£12.50
- toasted covenanters sourdough		- horseradish and kohlrabi slaw, citrus crème fraiche		- piccalilli, toasted sourdough	
Beetroot bocconcini salad <i>(V)</i>	£10.50	Caramelised red onion and goats cheese tart <i>(V)</i>	£11.00	Rabbit ballotine	£13.00
- mixed heritage beetroot, fennel shavings, dill and honey dressing		- black garlic mayo, crispy shallots		- confit leg rilette, raspberry crumb, tarragon mustard mayonnaise, lambs lettuce	
Sea bass escabeche	£11.00	Black fig and endive salad <i>(V, VGO)</i>	£12.00	Pan seared scallops	£17.50
- saffron pickled vegetables, watercress, preserved lemon		- marinated feta, smoked almond nibs, pomegranate molasses syrup		- crispy black pudding and pork belly terrine, cider gel, compressed apple	
Pork rilette	£12.00	Chicken liver parfait	£12.50	Bouillabaisse	£18.50
- focaccia, crab apples, frisee, crispy onion		- raisin and caper purée, fine herb salad, milk bread		- rouille, garlic crouton, grated Mull cheddar	

MAINS

Rigatoni <i>(V)</i>	£17.50	Butternut squash risotto <i>(V, VGO)</i>	£17.00	Roast salmon	£25.00
- garlic, mascarpone, parmesan, truffle oil, crispy kale, pine nuts		- toasted pumpkin seeds, parmesan shavings, rosemary oil		- lentil dahl, wilted spinach, pickled red onion, yoghurt	
Baked hake	£19.00	Pan fried calves liver	£23.00	Roast duck leg confit	£27.00
- Cullen skink chowder, chive oil		- creamy mash, caramelised onions, split jus, capers, lemon and honey		- spiced apple purée, boudin noir, roast new potatoes, spiced red cabbage, chestnuts	
Braised ox cheek bourguignon	£19.50	Chipotle and sweet paprika roast monkfish	£25.00	Roast cooked lamb shoulder	£28.00
- garlic mash, carrot crisps		- patatas bravas, wilted spinach, crème fraiche		- Navarin garnish, rosemary mash, roast garlic confit	
Roast chicken breast	£19.50	Pan fried halibut	£26.50	Loin of venison	£29.00
- mushroom fricassee, sauteed new potatoes, bacon crisps, tender stem broccoli		- 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 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

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.**