

# DINE

## APERITIFS

<b>Cherry negroni</b> - Secret Garden wild gin, Secret Garden rosso vermouth Campari, cherry	£11.00
<b>Strawberry, basil and balsamic spritz</b> - Ketel One vodka, Aperol, Rosé wine, basil, balsamic, soda	£11.00
<b>Coastal Martini</b> - Tanqueray no10, seaweed infused vermouth blend, fino sherry	£11.00
<b>Sober No-Groni</b> - Seedlip spice 94, Crodino, lemon, orange, pink grapefruit	£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 ½ Dozen £21.00
- classic, lemon, tabasco and mignonette	
<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	<b>Peppered smoked mackerel</b>	£10.50	<b>Ham hock and parsley terrine</b>	£12.50
- toasted covenanters sourdough		- horseradish and kohlrabi slaw, citrus crème fraîche		- piccalilli, toasted sourdough	
<b>Beetroot bocconcini salad</b> (V)	£10.50	<b>Caramelised red onion and goats cheese tart</b> (V)	£11.00	<b>Rabbit ballotine</b>	£13.00
- mixed heritage beetroot, fennel shavings, dill and honey dressing		- black garlic mayo, crispy shallots		- confit leg rillette, raspberry crumb, tarragon mustard mayonnaise, lambs lettuce	
<b>Sea bass escabeche</b>	£11.00	<b>Black fig and endive salad</b> (V, VGO)	£12.00	<b>Pan seared scallops</b>	£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	
<b>Pork rillette</b>	£12.00	<b>Chicken liver parfait</b>	£12.50	<b>Bouillabaisse</b>	£18.50
- focaccia, crab apples, frisee, crispy onion		- raisin and caper purée, fine herb salad, milk bread		- rouille, garlic crouton, grated Mull cheddar	

## MAINS

<b>Rigatoni</b> (V)	£17.50	<b>Butternut squash risotto</b> (V, VGO)	£17.00	<b>Roast salmon</b>	£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	
<b>Baked hake</b>	£19.00	<b>Pan fried calves liver</b>	£23.00	<b>Roast duck leg confit</b>	£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	
<b>Braised ox cheek bourguignon</b>	£19.50	<b>Chipotle and sweet paprika roast monkfish</b>	£25.00	<b>Roast cooked lamb shoulder</b>	£28.00
- garlic mash, carrot crisps		- patatas bravas, wilted spinach, crème fraîche		- Navarin garnish, rosemary mash, roast garlic confit	
<b>Roast chicken breast</b>	£19.50	<b>Pan fried halibut</b>	£26.50	<b>Loin of venison</b>	£29.00
- mushroom fricassee, sautéed 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

<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.