

DINE

APERITIFS

Strawberry & Pink Pepper Negroni - Secret Garden seasonal gin, Secret Garden vermouth, Campari, strawberry, pink pepper	£11.50
Dirty Gin Martini - Tanqueray 10, Noilly Prat Dry, olive brine	£11.50
Berry Aperol Spritz - Scottish berry infused Aperol, DOCG Prosecco, soda	£11.50
Crodino Spritz - Crodino, lemon, orange, Vilarnau 0% fizz, soda	£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	Scottish wild mushroom tart <i>(V)</i>	£10.50	Cured sea trout	£13.00
- toasted covenanters sourdough		- clava brie, tarragon pesto		- chervil, lime and potato salad, dill mayonnaise, sourdough cracker	
Smoked mackerel pâté	£10.00	Heritage tomato salad <i>(VG)</i>	£11.00	Seared wood pigeon	£13.50
- pickled onion gel, pumpernickel, summer vegetable salad		- smoked tomato tapenade, Bloody Mary gel, basil oil, lemon balm		- haggis, juniper and gin gel, hazelnuts, crispy kale	
Buffalo mozzarella <i>(V)</i>	£10.50	Chicken liver parfait	£11.50	Dressed brown crab	£18.00
- figs, red onion jam, basil and honey drizzle		- spiced apple chutney, radicchio and herb salad, milk bread		- breakfast radish and white chocolate, gingerbread melba, lemon mayonnaise	
Grilled asparagus <i>(VGO)</i>	£11.00	Ham hock and chicken terrine	£12.50	Pan seared scallops	£18.50
- parma ham and goats cheese salad, pinenuts, toasted milk bread		- pickled mustard seeds, roast plum, toasted sourdough, frisee		- sweet apple butter sauce, boudin noir, mango and red pepper salsa	

MAINS

Balsamic roast aubergine <i>(V, VGO)</i>	£16.50	Pea and preserved lemon risotto <i>(V, VGO)</i>	£17.00	Roast breast of guinea fowl	£26.50
- courgette ribbons, red pepper pesto, parmesan		- goats curd, mint pistou, toasted pinenuts		- garlic buttered salsify, parsley, sautéed girolles, pommes Parisienne, madeira jus	
Roasted chicken thigh	£18.50	Pan fried calves liver	£23.00	Wine and herb poached halibut	£26.50
- confit cherry tomatoes, sweetcorn velouté, Ayrshire potatoes, green oil		- creamy mash, caramelised onions, split jus, capers, lemon and honey		- sauerkraut, smoked sausage, cumin cream, potato crisps	
Pan fried seabass	£19.00	Tuna steak	£25.00	Roast lamb chump	£28.00
- sweet potato disk, mango, avocado, coriander salsa		- summer vegetable spaghetti, ginger, miso, wasabi, sour cream, nigella seeds		- black olive tapenade, barigoule, crispy capers	
Braised pork belly	£19.50	Roast salmon	£25.50	Loin of venison	£29.00
- sauteed hispi cabbage, apples, raisins, madeira jus		- lentil dahl, wilted spinach, pickled red onion, yoghurt		- 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.