

DINE

APERITIFS

Strawberry & Pink Pepper Negroni - Secret Garden seasonal gin, Secret Garden vermouth, Campari, strawberry, pink pepper	£11.50
Dirty Gin Sour - Tanqueray 10, olive, brine, lemon, whites	£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	Cullen skink	£10.50	Ham hock and parsley terrine	£12.50
- toasted covenanters sourdough		- toasted sourdough, parsley oil		- piccalilli, toasted sourdough	
Cannellini bean crostini (<i>VG</i>)	£10.50	Scotch rarebit and red onion tart (<i>V</i>)	£10.50	Seared wood pigeon	£13.00
- salsa verde, pine nuts, cherry tomatoes		- roasted grapes, crispy shallots		- haggis, juniper and gin gel, hazelnuts, crispy kale	
Tuna niçoise	£10.50	Black fig and endive salad (<i>V, VGO</i>)	£11.00	Cured sea trout	£13.50
- green beans, kalamata olives, sun dried tomatoes, red onion, basil		- marinated feta, smoked almond nibs, molasses, fresh mint		- chervil, lime and potato salad, dill mayonnaise, sourdough cracker	
Chicken and ham terrine	£11.00	Chicken liver parfait	£11.50	Pan seared scallops	£18.50
- milk bread, caperberries, frisée salad, apple jam		- spiced apple chutney, radicchio and herb salad, milk bread		- sweet apple butter sauce, boudin noir, mango and red pepper salsa	

MAINS

Gnocchi (<i>V</i>)	£17.50	Risotto Milanese (<i>V, VGO</i>)	£18.00	Roast salmon	£25.50
- blue cheese fondue, honey toasted walnuts, baby pears		- wild mushroom, roast cherry tomatoes, parmesan, truffle oil		- lentil dahl, wilted spinach, pickled red onion, yoghurt	
Pan fried sea bream	£19.00	Pan fried calves liver	£23.00	Roast confit duck leg	£27.00
- warm potato, courgette and pea salad, beurre noisette		- creamy mash, caramelised onions, split jus, capers, lemon and honey		- bean cassoulet, smoked sausage, garlic herb crumb	
Roast Tuscan chicken breast	£19.50	Chipotle and sweet paprika roast monkfish	£25.00	Slow cooked lamb tagine	£28.50
- spinach, new potatoes, preserved lemon, red pepper cream		- patatas bravas, wilted spinach, crème fraiche		- giant saffron cous cous, dukkah, tzatziki	
Ox cheek bourguignon	£20.50	Wine and herb poached halibut	£26.50	Loin of venison	£29.00
- potato mash, summer vegetable pistou		- 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.