

# DINE

## APERITIFS

<b>Notti Buie</b> - Pampero Aniversario rum, Amaro Montenegro, Campari, agave, bitters	£10.50
<b>Holy Grail</b> - Aperol, Pisco Aba, fresh lemon juice, sugar	£10.50
<b>Negroni Sbagliato alle more</b> - blackberry infused Aperol, Antica Formula, Martini Bianco, Prosecco	£10.50
<b>Crodino Highball</b> - Seedlip 42, fresh lemon juice, raspberry syrup, Crodino	£10.50

## WHILE YOU WAIT

<b>Catalonian Gordal olives</b>	£4.50
<b>Chargrilled sourdough bread</b> - with 'flavour of the day!'	£5.00
<b>Lindisfarne Oysters</b>	three £10.50
- classic, lemon, tabasco	½ Dozen £21.00
<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) £7.50 - toasted covenanters sourdough	<b>Black fig and red endive</b> (V, VGO) £10.00 - Strathdon blue, smoked almond nibs, balsamic glaze	<b>Rabbit ballotine</b> £12.50 - confit leg rilette, raspberry crumb, tarragon mustard crème fraiche, lambs lettuce
<b>Salt baked pumpkin</b> (V, VGO) £9.50 - whipped goats cheese, toasted walnuts, caramelised orange, baby spinach	<b>Cured smoked Scottish mackerel</b> £10.50 - sauce gribiche, sourdough cracker, pickled carrot ribbons	<b>Game terrine</b> £12.50 - pistachio and apricot chutney, toasted pain d'épices, bitter leaves
<b>Soused red mullet</b> £10.50 - chickpea, preserved lemon, romesco sauce, frisée	<b>Caramelised red onion tart</b> (V) £10.50 - marinated red pepper, Szechuan mayonnaise, crispy shallots	<b>Seared scallops</b> £17.50 - crispy chicken wing, julienne veg, chive beurre blanc
<b>Prosciutto, celeriac remoulade</b> £11.00 - toasted country loaf, cornichons, gremolata	<b>Pan roasted quail</b> £11.50 - roast plum, parsnip purée, yoghurt and wasabi crisp	<b>Grilled langoustines</b> £18.50 - café de paris butter, torched lemon, bitter leaves

## MAINS

<b>Wild mushroom orecchiette</b> (V, VGO) £17.00 - parmesan crisp, tarragon powder, toasted pine nuts	<b>Celeriac risotto</b> (V, VGO) £16.50 - crispy duck egg, salt baked celeriac, truffle oil	<b>Baked salmon</b> £25.00 - broccoli and nutmeg purée, tomato and bacon jam, tender stem, crushed potatoes
<b>Roast pollock</b> £18.50 - butter bean cassoulet, blackened baby leeks, nori and lemon butter	<b>Pot roasted pheasant</b> £20.00 - braised leg voulevant, puy lentil ragout, baby carrots	<b>Herb crusted pork loin</b> £27.00 - spiced apple purée, boudin noir, confit potato, shredded radicchio and chestnuts
<b>Chicken chasseur</b> £19.00 - creamed mash, carrot crisps, soft herbs	<b>Monk fish saltimbocca</b> £24.50 - parmesan and herb gnocchi, tomato and ginger fondue, samphire	<b>Slow braised hogget</b> £28.00 - artichoke purée, roast artichoke hearts, honey glazed piccolo parsnips, rosemary jus
<b>Braised pork daubes</b> £19.50 - turnip and carrot mash, duck fat roast new potatoes, pancetta crumb, madeira jus	<b>Pan fried halibut</b> £26.50 - braised fennel, broad beans, brown shrimp and caper beurre noisette, potato crisps	<b>Loin of venison</b> £29.00 - hispi cabbage, fondant potato, sugar poached red chilli, juniper jus, bitter chocolate

## 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**  
£28.50

**8oz Ribeye**  
£29.50

**8 oz fillet**  
£35.00

**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) £4.50 - honey mustard dressing
<b>Chef Potatoes</b> (VGO) £4.50
<b>Chips with aioli</b> (VGO) £4.50
<b>Market Vegetables</b> (VG) £4.50

## 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.**