

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	£4.50
Chargrilled sourdough bread - with 'flavour of the day!'	£5.50
Lindisfarne Oysters	three £10.50
- classic, lemon, tabasco	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>)	£7.50	Roll mop herring	£10.50	Ham hock and parsley terrine	£12.50
- toasted covenanters sourdough		- kimchi jam, crispy kale, pickled carrot ribbons		- piccalilli, leek vinaigrette	
Pulled chicken thigh	£9.50	Caramelised red onion and goats cheese tart (<i>V</i>)	£10.50	Rabbit ballotine	£13.00
- red cabbage, jalapeno, maple syrup and apple slaw, apple cider dressing		- black garlic mayo, crispy shallots		- confit leg rilette, raspberry crumb, tarragon mustard mayonnaise, lamb's lettuce	
Spiced red wine poached pear (<i>VG</i>)	£10.50	Black fig and endive salad (<i>V, VGO</i>)	£11.00	Pan seared scallops	£17.50
- whipped gorgonzola, allspice roasted walnuts, rocket, red wine syrup		- marinated feta, smoked almond nibs, pomegranate molasses syrup		- crispy black pudding and pork belly terrine, cider gel, compressed apple	
Peppered smoked mackerel	£10.50	Duck pastrami	£11.50	Bouillabaisse	£18.50
- beetroot, mandarin and molasses salad, citrus crème fraîche		- raisin and caper purée, fine herb salad, pumperknickel		- rouille, garlic crouton, grated Mull cheddar	

MAINS

Roast aubergine (<i>V, VGO</i>)	£17.50	Butternut squash risotto (<i>V, VGO</i>)	£17.00	Baked plaice	£25.00
- ratatouille, goats cheese crumb, gremolata, crispy onions		- toasted pumpkin seeds, parmesan shavings, rosemary oil		- buttered new potatoes, asparagus, samphire, chicken and lemon butter sauce	
Pan fried fillet of coley	£19.00	Pan fried calves liver	£23.00	Roast duck leg confit	£27.00
- jewelled basmati rice, pak choi, nam prik sauce		- creamy mash, caramelised onions, split jus, capers, lemon and honey		- spiced apple purée, boudin noir, roast new potatoes, spiced red cabbage, chestnuts	
Roast chicken breast	£19.50	Chipotle and sweet paprika roast monkfish	£25.00	Roast cooked lamb shoulder	£28.00
- roast butternut squash, burnt butter crushed new potatoes, madeira jus		- patatas bravas, wilted spinach, crème fraîche		- Navarin garnish, rosemary mash, roast garlic confit	
Slow braised pork belly	£19.50	Pan fried halibut	£26.50	Loin of venison	£29.00
- butter bean purée, baby fondant potato, tenderstem broccoli, sauce diable		- braised fennel, broad beans, brown shrimp and caper beurre noisette, potato crisps		- beetroot and celeriac gratin, hispi cabbage, celeriac purée, black berry 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 chef's 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>)	£4.50
- honey mustard dressing	
Chef Potatoes (<i>VGO</i>)	£4.50
Chips with aioli (<i>VGO</i>)	£4.50
Market Vegetables (<i>VG</i>)	£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.**