DINE

APERITIFS

Strawberry & Pink Pepper Negroni - Tanqueray 10, Carpano vermouth, Campari, strawberry & pink pepper £11.50

Basil Gimlet - Ketel One, basil, lime, sugar £11.50

Italicus Spritz - Italicus, DOCG Prosecco, olives, soda crown £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 *(V, VGO)* £8.50
- toasted covenanters sourdough

Roast butternut squash *(V, VGO)* £10.50
– piperade, Scottish brie, sunflower seeds, lemon dressing

Pork and sage terrine £10.50
– apple cider chutney, toasted sourdough, parsnip crisps

Smoked salmon pâté £11.00
– pickled cucumber, pumpernickel, roasted cherry tomatoes, chia seeds

Scottish wild mushroom tart *(V)* £10.50
– clava brie, tarragon pesto

Heritage tomato salad *(VG)* £11.00
– smoked tomato tapenade, Bloody Mary gel, basil oil, lemon balm

Chicken liver parfait £11.50
– spiced apple chutney, radicchio and herb salad, milk bread

Duck and black pepper terrine £12.50
– orange vermouth gel, carrot crisps

Cured sea trout £13.00
– chervil, lime and potato salad, dill mayonnaise, sourdough cracker

Seared wood pigeon £14.50
- haggis, juniper and gin gel, hazelnuts, crispy kale

Dressed brown crab £18.00
- breakfast radish and white chocolate, gingerbread melba, lemon mayonnaise

Pan seared scallops £18.50
– sweet apple butter sauce, boudin noir, mango and red pepper salsa

MAINS

Orecchiette *(V, VGO)* £16.50
– roasted beetroot purée, spinach, walnuts, crumbed goats cheese

Pan roasted sea bream £19.00
– crushed new potatoes with capers, sautéed leeks, dill velouté

Roast chicken breast £19.50
– Colcannon mash, honey glazed carrots, thyme jus

Braised and rolled ox cheek £20.50
– braised red cabbage and apricots, buttered cauliflower, Dijon cream

Pea and preserved lemon risotto *(V, VGO)* £17.00
– goats curd, mint pistou, toasted pinenuts

Pan fried calves liver £23.00
– creamy mash, caramelised onions, split jus, capers, lemon and honey

Roast fillet of cod £24.00
– smoked chickpea and chorizo ragout, spinach pesto, crème fraîche

Tuna steak £25.00
– autumn vegetable spaghetti, ginger, miso, wasabi, sour cream, nigella seeds

Roast salmon £25.00
– jerusalem artichoke purée, braised shallots, wilted kale, pommes Parisienne

Roast breast of guinea fowl £26.50
– mushroom and chestnut duxelles, hasselback potatoes, glazed baby pears

Roast lamb chump £28.00
– black olive tapenade, barigoule, crispy capers

Loin of venison £29.00
– 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	8oz Ribeye	10oz côte de porc	Fish of the Day
£32.00	£34.00	£26.00	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 *(VGO)* £4.75
- honey mustard dressing

Chef Potatoes *(VGO)* £4.75

Chips with aioli *(VGO)* £4.75

Market Vegetables *(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.

Nov26