

# DINE

## APERITIFS

|                                                                                                                 |        |
|-----------------------------------------------------------------------------------------------------------------|--------|
| <b>Strawberry &amp; Pink Pepper Negroni</b> - Tanqueray 10, Carpano vermouth, Campari, strawberry & pink pepper | £11.50 |
| <b>Basil Gimlet</b> - Ketel One, basil, lime, sugar                                                             | £11.50 |
| <b>Italicus Spritz</b> - Italicus, DOCG Prosecco, olives, soda crown                                            | £11.50 |
| <b>Crodino Spritz</b> - Crodino, lemon, orange, Vilarnau 0% fizz, soda                                          | £9.50  |

## WHILE YOU WAIT

|                                                                                |                |
|--------------------------------------------------------------------------------|----------------|
| <b>Catalonian Gordal olives</b>                                                | £4.75          |
| <b>Chargrilled sourdough bread</b> - with ‘flavour of the day!’                | £5.75          |
| <b>Lindisfarne Oysters</b>                                                     | three £10.50   |
| - classic, lemon, tabasco and mignonette                                       | 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> <i>(V, VGO)</i>                                  | £8.50  | <b>Scottish wild mushroom tart</b> <i>(V)</i>                    | £10.50 | <b>Cured sea trout</b>                                                      | £13.00 |
| - toasted covenanters sourdough                                         |        | - clava brie, tarragon pesto                                     |        | - chervil, lime and potato salad, dill mayonnaise, sourdough cracker        |        |
| <b>Whipped Scottish blue cheese and candied walnut salad</b> <i>(V)</i> | £10.50 | <b>Heritage tomato salad</b> <i>(VG)</i>                         | £11.00 | <b>Seared wood pigeon</b>                                                   | £14.50 |
| - poached pear, watercress, heather honey dressing                      |        | - smoked tomato tapenade, Bloody Mary gel, basil oil, lemon balm |        | - haggis, juniper and gin gel, hazelnuts, crispy kale                       |        |
| <b>Hot-smoked Scottish mackerel</b>                                     | £10.50 | <b>Chicken liver parfait</b>                                     | £11.50 | <b>Dressed brown crab</b>                                                   | £18.00 |
| - apple, carrot, chickpea, dill crème fraîche                           |        | - spiced apple chutney, radicchio and herb salad, milk bread     |        | - breakfast radish and white chocolate, gingerbread melba, lemon mayonnaise |        |
| <b>Pressed confit rabbit and smoked bacon</b>                           | £11.00 | <b>Ham hock and chicken terrine</b>                              | £12.50 | <b>Pan seared scallops</b>                                                  | £18.50 |
| - cornichons, fig chutney                                               |        | - pickled mustard seeds, roast plum, toasted sourdough, frisee   |        | - sweet apple butter sauce, boudin noir, mango and red pepper salsa         |        |

## MAINS

|                                                                         |        |                                                                               |        |                                                                                                 |        |
|-------------------------------------------------------------------------|--------|-------------------------------------------------------------------------------|--------|-------------------------------------------------------------------------------------------------|--------|
| <b>Butternut squash gnocchi</b> <i>(V)</i>                              | £16.50 | <b>Pea and preserved lemon risotto</b> <i>(V, VGO)</i>                        | £17.00 | <b>Roast breast of guinea fowl</b>                                                              | £26.50 |
| - pumpkin seeds, parmesan, wholegrain mustard                           |        | - goats curd, mint pistou, toasted pinenuts                                   |        | - garlic buttered salsify, parsley, sautéed girolles, pommes Parisienne, madeira jus            |        |
| <b>Pan-roast sea bream</b>                                              | £19.00 | <b>Pan fried calves liver</b>                                                 | £23.00 | <b>Wine and herb poached halibut</b>                                                            | £26.50 |
| - brown butter potatoes, wilted spinach, champagne beurre blanc         |        | - creamy mash, caramelised onions, split jus, capers, lemon and honey         |        | - sauerkraut, smoked sausage, cumin cream, potato crisps                                        |        |
| <b>Slow-braised pork cheek</b>                                          | £19.50 | <b>Tuna steak</b>                                                             | £25.00 | <b>Roast lamb chump</b>                                                                         | £28.00 |
| - celeriac and potato purée, buttered savoy cabbage, jus                |        | - autumn vegetable spaghetti, ginger, miso, wasabi, sour cream, nigella seeds |        | - black olive tapenade, barigoule, crispy capers                                                |        |
| <b>Roast chicken breast</b>                                             | £19.50 | <b>Roast salmon</b>                                                           | £25.50 | <b>Loin of venison</b>                                                                          | £29.00 |
| - honey roasted parsnip, chestnut mushroom, skirlie crumb, café au lait |        | - 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

|                                      |       |
|--------------------------------------|-------|
| <b>House salad</b> <i>(VGO)</i>      | £4.75 |
| - honey mustard dressing             |       |
| <b>Chef Potatoes</b> <i>(VGO)</i>    | £4.75 |
| <b>Chips with aioli</b> <i>(VGO)</i> | £4.75 |
| <b>Market Vegetables</b> <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.**