

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 (V, VGO) £7.50 - toasted covenanters sourdough	Roll mop herring £10.50 - kimchi jam, crispy kale, pickled carrot ribbons	Confit chicken and ham hock terrine £12.50 - leek vinaigrette, truffle mayo
Smoked haddock brandade £9.50 - lemon gel, baby cress, citrus dressing	Caramelised red onion and goats cheese tart (V) £10.50 - black garlic mayo, crispy shallots	Rabbit ballotine £13.00 - confit leg rilette, raspberry crumb, tarragon mustard crème fraiche, lamb's lettuce
Confit chicken Caesar salad £10.50 - parmesan shavings	Black fig and red endive (V, VGO) £11.00 - Strathdon blue, smoked almond nibs, pomegranate molasses syrup	Pan seared scallops £17.50 - crispy black pudding and pork belly terrine, cider gel, compressed apple
Mediterranean roast vegetables (VG) £10.50 - tabbouleh, balsamic gastric	Duck pastrami £11.50 - raisin and caper purée, fine herb salad, pumperknickel	Bouillabaisse £18.50 - rouille, garlic crouton, grated Mull cheddar

MAINS

Baked butternut squash (V, VGO) £17.50 - piperade, brie, crispy onions	Risotto primavera (V, VGO) £17.00 - soft boiled egg, toasted seeds, basil oil	Baked plaice £25.00 - buttered new potatoes, asparagus, samphire, chicken and lemon butter sauce
Pan fried sea bass £19.00 - sautéed potatoes, wilted spinach, fennel shavings, sauce vierge	Pan fried calves liver £23.00 - creamy mash, caramelised onions, split jus, capers, lemon and honey	Roast duck leg confit £27.00 - spiced apple purée, boudin noir, roast new potatoes, hispi cabbage, chestnuts
Roast chicken breast £19.50 - garlic mash, roast root vegetables, chimichurri	Vadouvan spiced monkfish £24.50 - curried mussel velouté, roast cauliflower	Moroccan style slow cooked lamb shoulder £28.00 - vegetable couscous, baba ganoush, tzatziki
Slow braised pork roulade £19.50 - tomato and bean cassoulet, jus	Pan fried halibut £26.50 - braised fennel, broad beans, brown shrimp and caper beurre noisette, potato crisps	Loin of venison £29.00 - 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 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 (VGO) £4.50 - honey mustard dressing
Chef Potatoes (VGO) £4.50
Chips with aioli (VGO) £4.50
Market Vegetables (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.**