

Elliot's Dinner Menu

Starters

£

Spring vegetable broth soup, rocket pesto (v) (n)	5.95
Oak smoked salmon, blini & avocado salsa	7.95
Salt & pepper calamari, chilli & lime aioli	6.95
Elliot's pâté, apple & beetroot chutney & toasted brioche	6.95
Venison carpaccio, herbs, pomegranate dressing	6.95
Classic Caesar salad, fresh anchovies, crispy pancetta	6.50
Warm tomato tart, aubergine purée, confit tomato, basil essence (v)	6.50

Main courses

Roast rump of Borders lamb, black olive & potato pavé, jus niçoise	16.95
Herb crusted cod, warm fennel, lemon & purple potato salad	15.95
Scottish salmon escalope, salsa rosso, roasted Shetland black potato salad	13.95
Pressed pork belly, olive oil colcannon & cider emulsion	13.95
Dry aged Angus sirloin, bourguignon garnish, Pont Neuf potato	18.95
Pappardelle, zucchini spaghetti, goat's cheese, purple basil, olive oil (v)	11.95
Lemon & garlic roast chicken, sweet & sour spring carrots, cous-cous	13.95
Elliot's special of the day	Please ask your server

(v) suitable for vegetarians

(n) some of our products may contain nuts/nut oil
where possible, all of our products are gm free

Side orders	£
Buttered new potatoes	2.95
Mashed potato	2.95
Chunky chips	2.95
Grilled flat mushroom, garlic butter	2.95
Green salad	2.95
Glazed green vegetables, herb butter	2.95

Desserts

Chocolate & hazelnut praline parfait, poached red wine pear (n)	5.95
Coffee crème brûlée, pistachio shortbread (n)	5.95
Rhubarb crumble, ginger ice cream	5.50
Orkney fudge cheesecake, butterscotch sauce	5.50
Homemade ice cream – vanilla, chocolate, nougatine ice cream – ask for today's special	5.00

Cheeses

Mull cheddar, Campbeltown Loch, Loch Arthur, Blue Monday cheeses with artisan biscuits, whisky cake, fruit & tomato chutney (n)	
One cheese	6.95
Two cheeses	7.50
Three cheeses	8.50
Coffee with Elliot's handmade chocolates	3.50