

SMALL PLATES

CHEFS HOMEMADE SOUP OF THE DAY

TERIYAKI GLAZED PORK CHEEK
bok choy toasted sesame seeds

HAGGIS, NEEPS & TATTIES BONBON
whisky & chive mayonnaise

PAN SEARED SCALLOPS
cauliflower puree, black pudding, chorizo oil

VEGETABLE SPRING ROLL
coriander & sweet chili sauce

HOME COMFORTS

SCOTCH BEEF BURGER
toasted bun, with gem lettuce, beef tomato, fried onions, pickled gherkin & seasoned fries

ADD CHEDDAR, BACON, HAGGIS
OR BLUE CHEESE £1.00 EACH

BATTERED HADDOCK
handcut chips, minted garden peas & fresh tartare sauce

ROAST FILLET OF SEA BREAM
lemon & chive risotto, tomato concasse

CHICKEN BALMORAL
clapshot, green beans, wild mushrooms sauce

BLACK LENTIL & SWEET POTATO DAHL
jasmine rice, garlic & coriander flat bread

SIDES

MIXED LEAF & HERB SALAD £3.00
vinaigrette dressing

HANDCUT CHIPS £4.00

SEASONED FRIES £3.00
choose from Cajun or sea salt

ONION RINGS £3.00

STEAMED POTATOES £3.00
herb butter

ROASTED HASSELBACK POTATOES £3.00

FROM THE CHARGRILL

The Scotch beef we serve is dry aged for a minimum of 28 days ensuring a deep intense flavour & tenderness. Our grill dishes are served with your choice of sauce, seasoned fries, roasted vine tomatoes

PORK CHOP 12OZ

FLAT IRON 8OZ SUPP £3.50

SIRLOIN 8OZ SUPP £9.50

BEARNAISE SAUCE / PEPPERCORN SAUCE /
GARLIC & HERB BUTTER

PUDDINGS

WARM APPLE & CHERRY CRUMBLE
tonka bean custard

BILLIONAIRE CHOCOLATE BAR
honeycomb, black forest berry compote

WARM PEAR & FRANGIPANE TART
butterscotch ice cream

VANILLA ICE CREAM
warm pouring chocolate sauce,
toasted almond flakes

SELECTION OF ARRAN CHEESES SUPP £2.00
plum & apple chutney, oatcakes

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full information is available, please ask a team member for details.