

## SMALL PLATES

CHEFS HOMEMADE SOUP OF THE DAY	£5.00
HAGGIS, NEEPS & TATTIES BONBON whisky & chive mayonnaise	£6.00
TERIYAKI GLAZED PORK CHEEK bok choy, toasted sesame seeds	£7.00
PAN SEARED SCALLOPS cauliflower puree, black pudding, chorizo oil	£7.00
VEGETABLE SPRING ROLL coriander & sweet chili sauce	£6.00

## SALADS & SANDWICHES

All our sandwiches are served with a side of vegetable slaw & seasoned fries

GRILLED TOASTIE cheddar, beef tomato, Dijon mustard on farmhouse bread	£5.50
WITH CHEDDAR & HAM	£7.50
STEAK CIABATTA fried onions, Dijon mustard mayonnaise, rocket salad	£12.50
SCOTTISH CLUB SANDWICH MELT smoked bacon, grilled chicken, applewood cheddar, haggis	£11.00
CLASSIC CAESAR SALAD hearts of gem lettuce, shaved parmesan, sourdough croutons & creamy dressing	£8.00
WITH GRILLED CHICKEN	£11.00

## SIDES

MIXED LEAF & HERB SALAD vinaigrette dressing	£3.00
HANDCUT CHIPS	£4.00
SEASONED FRIES choose from Cajun or sea salt	£3.00
ONION RINGS	£3.00
STEAMED POTATOES herb butter	£3.00
ROASTED HASSELBACK POTATOES	£3.00

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.

## HOME COMFORTS

SCOTCH BEEF BURGER	£14.00
toasted bun, with gem lettuce, beef tomato, fried onions, pickled gherkin & seasoned fries	
Swap your burger for BREADED CHICKEN FILLET	£13.00
DARING FOODS VEGAN BURGER	£14.00
PORTOBELLO MUSHROOMS WITH CHEDDAR & BLUE CHEESE	£12.00
ADD CHEDDAR, BACON, HAGGIS OR BLUE CHEESE	£1.00 EACH
BATTERED HADDOCK	£14.00
handcut chips, minted garden peas & fresh tartare sauce	
BUTTERNUT SQUASH TORTELLINI	£14.00
sage butter sauce, goats cheese, toasted pumpkin seeds	
ROAST FILLET OF SEA BREAM	£15.00
lemon & chive risotto, tomato concasse	
CHICKEN BALMORAL	£14.00
clapshot, green beans, wild mushrooms sauce	
SLOW COOKED FEATHER BLADE OF BEEF	£15.00
glazed root vegetables, horseradish mashed potatoes, braising jus	
BLACK LENTIL & SWEET POTATO DAHL	£13.00
jasmine rice, garlic & coriander flat bread	

## FROM THE CHARGRILL

The 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

FLAT IRON 8OZ	£17.00
SIRLOIN 8OZ	£24.00
PORK CHOP 12OZ	£14.00
BEARNAISE SAUCE / PEPPERCORN SAUCE / GARLIC & HERB BUTTER	

## PUDDINGS

WARM APPLE & CHERRY CRUMBLE	£6.00
tonka bean custard	
BILLIONAIRE CHOCOLATE BAR	£7.00
honeycomb, black forest berry compote	
WARM PEAR & FRANGIPANE TART	£7.00
butterscotch ice cream	
VANILLA ICE CREAM	£5.50
warm pouring chocolate sauce, toasted almond flakes	
SELECTION OF ARRAN CHEESES	£8.00
plum & apple chutney, oatcakes	

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