Two Courses: 26 Three Courses: 32

Starters

Smoked Salmon 13
with crème fraîche, pickled cucumber, crispy capers and lemon *(£4 supplement for set menu)*

French Onion Soup 9
with Gruyère toast and thyme

Burrata *(GF)* 15
creamy burrata with roast beetroot, blood orange gel, toasted hazelnuts and winter leaves *(£6 supplement for set menu)*

Korean Crispy Cauliflower *(VG)* 7
with Korean BBQ glaze, spring onions and chilli

Chef Recommends

Crispy Pork Belly *(DF)* 12
with burnt apple purée, pickled fennel and cider jus

Mains

Local Favourite

Alba Chicken 22
chicken breast stuffed with haggis and wrapped in smoked bacon, served with crushed neeps and carrots, dauphinoise potatoes, tenderstem broccoli and whisky sauce

Pan-Roasted Duck Breast *(DF)* 25
fondant potato, braised red cabbage, green beans and orange marmalade jus *(£3 supplement for set menu)*

Braised Beef Cheek Chef Recommends 24
with colcannon mash, glazed carrots, charred leeks, crispy shallots and red wine jus *(£2 supplement for set menu)*

Chicken, Leek & Ham Pie 22
buttery shortcrust pastry filled with chicken, leek and ham, served with chunky chips and peas

Wild Mushroom & Truffle Risotto *(V, GF)* 18
with Parmesan, roasted chestnuts and crispy sage

Harissa Cauliflower Steak *(VG)* 17
roasted harissa-spiced cauliflower with whipped hummus, pickled red onion, charred broccoli, pomegranate and coriander

Salmon Fillet *(GF, DF)* 24
seared salmon fillet with prawns, saffron-potato broth and tenderstem broccoli *(£2 supplement for set menu)*

Pizzas

Margherita *(V)* 12
sugo, basil, mozzarella and extra-virgin olive oil

Pepperoni 14
'nduja and hot honey

Salsiccia & Fennel 14
Italian sausage, fennel, chilli and rosemary

Wild Mushroom *(V)* 14
wild mushrooms, garlic butter, mozzarella, Parmesan and truffle

Braised Beef Cheek 14
pulled beef cheek, caramelised red onion, crispy onions and chilli oil

Roast Vegetable *(VG)* 13
butternut purée, pesto and rocket

Classics

Chicken Club Sandwich *(DF)* 15
roast chicken, sweet-cured streaky bacon, beef tomato, baby gem, mayonnaise, fried egg and fries

Fish & Chips *(DF)* 21
battered haddock with rustic chips, chippy sauce and caper mayo

Smoked Applewood Mac n Cheese *(V)* 12
smoked Applewood macaroni cheese with garlic-herb crumb

Caesar Salad *(GF*)* 14
crisp cos lettuce with Parmesan, croutons and Caesar dressing

Add Chicken 9
Add Bacon 4

Grills & Burgers

6oz Steak Burger 18
prime 6oz John Gilmour's steak burger with beef tomato, rocket, bacon jam, dill pickle, brioche bun and fries

Add Streaky Bacon 4
Add Cheese 2

Vegan Burger *(VG*)* 16
Beyond Meat vegan patty with beef tomato, baby gem lettuce, dill pickle, vegan mayonnaise and skin-on fries served in a brioche bun

8oz Sirloin Steak *(excluded from set menu)* 40
with garlic portobello mushroom, Parmesan fries, rocket salad and Café de Paris butter

Steak Frites *(GF)* Local Favourite 23
6oz flat iron steak with peppercorn sauce and skin-on fries

Sides

Onion Rings *(V)* 4
Skin-on Fries *(VG, GF*)* 4
Colcannon Mash *(V, GF)* 5
Caesar Salad *(V)* 6
Parmesan & Truffle Fries *(GF*)* 8
Sweet Potato Fries *(VG, GF*)* 5
Crushed Neeps & Carrots *(VG, GF)* 4

V/VG/GF/DF : Vegetarian/Vegan/Gluten/Dairy Free. V*/VG*/GF* : Vegetarian/Vegan/Gluten Free available on request
All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu. Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

Steak Night
Every Night

for two

Enjoy two Steak Frites paired with a 175ml glass each of our house wine

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