



Dinner Menu

Nibbles:

Popcorn Cockles	£2.50
Mixed Marinated Olives	£2.50
Crunchy Pork Crackling	£2.50
Chilli infused pickled Duck Egg	£2.50
Salt and Pepper Calamari	£2.50
Hummus and Crudities	£2.50
Thai dressed Chicken Wings	£2.50
Scottish Oysters with shallot and red wine vinegar	each £2.50 half a dozen £12.95

To Start:

Soup of the day with homemade bread	£4.95
Cullen Skink creamy leek, potato and naturally smoked Haddock	£6.95
Scottish Mussels served with garlic ciabatta, classic marinère sauce	£6.75
Smoked Salmon with a red onion and caper salad	£7.50
Shellfish Platter served with crusty bread and garlic butter	£9.95
Aromatic Duck Bonbons pickled julienne vegetables, Soy and Hoi Sin dressing	£7.25
Crispy Filo wrapped Haggis Clapshot, whisky sauce	£6.95
Beetroot Tartar pickled radish, hazelnut, apple, natural yoghurt	£6.75
Sweet Potato Falafel dressed leaves, Tzatziki dressing	£5.95

From the water:

Freshly Beer Battered Haddock hand cut chips, salad and homemade tartare sauce	£13.95
Oven Roasted Coley Fillet parsley sauce, roast parsnip, pomme anna	£14.95
Scottish Mussels garlic ciabatta, skinny fries, classic marinère sauce	£13.75
Shellfish Platter served with crusty bread and garlic butter	£17.95
Marinated Monkfish Tail herb crushed potato, tequila and lime dressing	£18.95
Pan seared Salmon fillet wild mushrooms, Chorizo, Scallop roe Gnocchi, lemon emulsion	£16.25

From the land:

Pan Seared Duck Breast sweet potato fondant, celeriac puree, braised Pak Choi, Chinese spice jus	£19.95
Oven Roasted Chicken Breast 5 bean and chorizo cassoulet, pesto mashed potato	£17.50
Pork Belly stuffed with Stornoway Black Pudding braised red cabbage, pan jus, pig skin tuille	£15.95
Chargrilled 8oz Scottish Ribeye served with grilled tomato, mushrooms, hand cut chips and a choice of Peppercorn, Garlic Butter or Stilton and Horseradish sauce	£22.95
Scottish Lamb two ways chargrilled lamb rump, breaded sweetbreads, pea puree, braised shallots	£21.95
Vegan Mixed Bean Stew wilted greens, homemade flat bread	£12.50
Wild Mushroom Risotto parmesan crisp, herb oil	£13.95

Side orders:

Hand Cut Chips	
Garlic Ciabatta	
House Salad	
Onion Rings	
Coleslaw	
Vegetables or Potatoes	
	£3.25 each

To Finish:

Blueberry and Basil Panna Cotta chocolate soil, blueberry Jel	£6.95
Beetroot and Espresso Brownie beetroot meringue, salted caramel and white chocolate ice cream	£6.95
Pistachio Cake strawberry sorbet, white chocolate mousse	£6.95
Trio of Ice Cream or Sorbet	£4.75
Selection of Scottish Cheese with savoury biscuits and chutney	£7.95
served with a glass of Ruby Port	£10.95

FOR ALLERGENS AND INTOLERANCES: BEFORE YOU ORDER YOUR FOOD AND DRINK PLEASE SPEAK TO A MEMBER OF OUR STAFF IF YOU WANT TO KNOW ABOUT OUR INGREDIENTS.

PLEASE INFORM STAFF OF ANY SPECIAL DIETRY REQUIREMENTS. SOME DISHES MAY CONTAIN TRACES OF NUTS.

DURING BUSY PERIODS, YOUR PATIENCE IS APPRECIATED; ALL DISHES ARE PREPARED TO ORDER