



MENU RESTAURANT
1800 - 2100

Homemade Soup of the Day with Freshly Baked Bread - £9.50

Scottish Smoked Salmon, Pickled Cucumber Salad, Lemon and Sourdough - £16.00

Pickled Beetroot, Toasted Hazelnuts, Endive and Goat's Cheese - £12.50

Roasted Shallot & Chestnut Mushroom Parfait, Plum Chutney and Toasted Sourdough - £12.50

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Slow Cooked Rolled Pork Belly, Aromatic Cabbage, Spiced Carrot Puree - £25.50

Duck Breast, Pressed Potato, Celeriac and Kale - £33.00

Fillet of Sea Trout, Confit Heritage Tomato, Courgette Velouté - £28.00

8 Oz Onglet Steak Served Medium with Peppercorn Sauce, Hand Cut Chips and Garden Salad - £34.00

Herb Gnocchi, Green Pesto, Roasted Courgette - £19.50

Sides - £6.00 each

Creamy Mash Potatoes

Tender Stem Broccoli

House Salad

Hand-Cut Chips

Truffled Mull Cheddar Fries

Baked Breads

Desserts

Sticky Toffee Pudding, Butter Scotch Sauce, Clotted Cream Ice Cream - £10.00

White Chocolate Crème Brulé and Shortbread - £9.50

Seasonal Fruit Meringue, Clotted Cream and Ice Cream Fool - £10.50

Poached Apple Crumble with Pouring Cream - £12.50

Selection of Scottish Cheese, Chutney, Artisan Crackers and Grapes- £14.50

We endeavour to use local produce wherever possible. Prices are inclusive of V.A.T. Service charge is not applied to your final bill, any gratuities are at the discretion of our guests.

If you have any dietary requirements, we would be happy to cater to your dietary needs, however, we cannot guarantee absolute separation of allergens and cannot take responsibility for any adverse reaction that may occur. Please ask your server should you require any further allergen information.