

STARTERS

HAGGIS AND DRAMBULE COMPOTE A blend of haggis, cream and Drambule, served with oatcakes, salad and crispy onion garnish	7.95
GARLIC, CHILLI & CORIANDER KING PRAWNS Served on toasted sourdough	8.95
SOUP OF THE DAY(V, VG, GF) Made daily, finished with fresh herbs	6.95
CULLEN SKINK A classic Scottish soup made with local smoked haddock, potatoes, onions, cream and fresh chives	9.50
BEETROOT, CHEDDAR AND CARAMELISED ONION TART(V) Served on a bed of rocket with a balsalmic glaze	6.95
MOZARELLA & BASIL ARANCINI (V) Served with roasted red pepper ragu on a bed of fresh rocket	8.95
STEAMED SHETLAND MUSSELS (GF) Fresh daily, cooked simply in white wine, onions, garlic, double cream and parsley	8.50



DAUBE OF BEEF (GF) Scotch Beef slow cooked for 9 hours. Served with mashed potatoes, buttered kale and rich rosemary gravy	23.95
SWEET POTATO, LENTIL AND COCONUT DAHL (VE, V) Vegetable dahl with Moroccan spices, finished with coconut cream, fresh coriander and served with a homemade flatbread	15.95
32 DAY DRY AGED SCOTCH RIBEYE STEAK (GF) Minimum 8 ounce	29.95
Served with chips, roast vine tomato, grilled portobello mushroom, an onion ring and a sauce of choice – Peppercorn, Whiskey or Garlic & Parsley Butter	
PAN ROASTED SCOTTISH SALMON FILLET (GF) Served with crushed citrus baby potatoes, hispi cabbage and samphire, finished with a herb oil	21.95
EAST NEUK FISH AND CHIPS Fresh local haddock fried in our own batter and served with skin on chips and petis pois	16.95
BUTTERNUT SQUASH & PEA RISOTTO (V, GF)Served with rocket, shaved parmesan and toasted butternut seedsAdd Chicken - 3.00Add Prawns - 4.95	16.95

MAINS



SUPREME OF CHICKEN (GF) Tender supreme of chicken served with rosemary fondant, creamed Savoy cabbage with smoky pancetta and chicken jus	20.95
FILLET OF BEEF STROGANOFF (GF) Thinly sliced Scotch fillet, cooked with mushrooms, onions, cream and paprika. Flambéed with brandy and served with rice and gherkins	28.95
CHEF'S STEAK & ALE PIE Individual Steak pie served with roasted seasonal vegetables, chips and rosemary gravy	17.95
CREAMY MUSHROOM TAGLIATELLE (V) Tagliatelle pasta tossed in a creamy garlic and mushroom sauce, served with rocket and shaved parmesan Add chicken – 3 00	16.95

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SIDES

MIXED LEAF SALAD	3.95
ROASTED VEGETABLES	3.95
ONION RINGS	3.95
BUTTERED GREENS	3.95
SKIN ON CHIPS	3.95
COLESLAW	3.95
GARLIC CIABATTA Add cheese - 1.00	4.50



DESSERTS

ALL OUR DESSERTS ARE HOMEMADE AND CAN BE MADE AVIN IN GLUTEN FREE OPTIONS	AILABLE
STICKY TOFFEE PUDDING Served with butterscotch sauce and vanilla ice cream	6.95
CHEESECAKE OF THE DAY Served with chantilly cream	6.95
CHOCOLATE & HAZLENUT BROWNIE Served with vanilla ice cream	6.95
VANILLA PANNA COTTA Served with a roasted white chocolate crumb and fresh raspberries	7.95
APPLE & BERRY CRUMBLE Served with cream or ice cream	6.95
SELECTION OF ICE CREAMS OR SORBET 3 scoops – Please ask your server for flavours	6.95
DREAM OF ROBERT THE BRUCE All butter shortbread sandwiching dairy vanilla ice cream, set on a butterscotch sauce and topped with fresh strawberries, whipped cream and chocolate pieces	6.95
SELECTION OF SCOTTISH CHEESES Isle of Mull cheddar, Blue Murder cheese and Morangie brie, served with homemade chutney, oatcakes and port	11.95