



A LA CARTE

WHILE YOU WAIT

Gordal Olives – **£5.50**

Haggis Beasties with Peppercorn Mayo - **£5.50**

Lobster Croustades, Keta Caviar - **£12**

STARTERS

Soup Of The Day
Fresh Bread & Butter
£8

Signature Bisque
Croutons | Rouille | Parmesan Cheese
£14

Pan Seared Scottish Scallops
Cauliflower | Samphire | Wild Mushrooms | Champagne Sauce
£16

Confit Duck Gnocchi
Pumpkin | Parmesan | Sage
£14

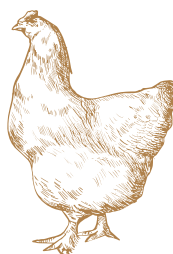
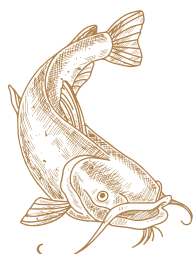
Lochgreen Fishcake
Tartar Butter Sauce | Seaweed Salad | Lemon
£13

Baked Heritage Beetroot
Goats Cheese Mousse | Orange | Walnut Dressing
£12

Crab & Smoked Salmon Salad
Coriander | Cucumber | Crème fraîche | Lime
£16

Confit Chicken, Prune & Leek Terrine
Apricot | Toasted Brioche
£12

Platter of Seasonal Fruits
Passionfruit Sorbet | Mango
£11





MAINS

Cornfed Chicken
Fondant Potato | Cavalo Nero | Morel Sauce
£26

Roasted Lamb Striploin
Slow Cooked Lamb Belly | Pumpkin | Hispi Cabbage | Gratin Potato
£36

Fillet of Scotch Beef
Truffled Pomme Puree | Savoy Cabbage | Carrot | Veal Jus
£45

Lemon Sole Meuniere
Lemon | Capers | Parsley | Buttered Potatoes
£39

Butter Poached Lobster Linguini
Sauce Americaine | Sea Herbs
£42

Seared Cod
Mussel Cassoulet | Saffron | Chorizo | Lemongrass
£28

Monkfish & Prawn Curry
Tamarind & Coconut Sauce | Curry Leaves | Coriander Pilau
£28

Risotto of Autumn Squash
Sage | Roasted Pumpkin Seeds | Spinach | Parmesan
£24





FROM THE GRILL

Finished on the grill and served with grilled baby peppers

250g Beef Fillet - **£42**

300g Beef Ribeye - **£34**

300g Beef Sirloin - **£32**

Half or Whole Grilled Lobster - **£25 | £50**

Half Butter & Herb Grilled Chicken - **£26**

Salmon Fillet - **£24**

Pink Peppercorn Sauce | Red Wine Jus | Bearnaise
Chimichurri | Garlic & Herb Butter

SIDES

House Salad | **£6**

Charred Broccolini, Garlic, Chilli | **£6**

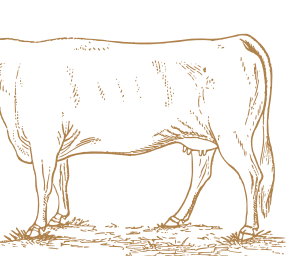
Creamed Spinach, Nutmeg | **£6**

House Made Fries | **£6**

Truffled Parmesan Fries | **£8**

Creamed Potato | **£6**

Sauté Wild Mushroom | **£6**





A LA CARTE

DESSERTS

Chocolate Fondant Tart
Sea Salt Caramel | Banana Ice Cream
£9

Apple Tarte Tatin
Sauce Anglaise | Vanilla Ice Cream
£9

Passionfruit Pavlova
Mango Compote | Coconut Ice Cream
£9

Drambuie Panna Cotta
Raspberry | Biscotti
£9

Glazed Lemon Tart
White Chocolate | Pistachio | Crème Fraiche Sorbet
£9

Gelato Affogato al Caffè
Milk Ice Cream topped with a shot of Espresso
£7

Selection of Cheese
Fresh Fruit | Chutney | Biscuits
£12

Grand Dessert
For two sharing
£15

Homemade Gelato
Ask for today's selection
£9

