

# DRINKS & DINING



## Starters

<b>Orkney scallops</b> Pea puree, pancetta, mini onion rings and romanesco cauliflower	£18.00
<b>Heritage tomato salad</b> With tomato consommé and fresh Thai basil (GF, VE)	£14.00
<b>Spring crab salad</b> With apple cider mayonnaise (GF)	£19.00
<b>Haggis, neeps &amp; tatties</b> With whisky sauce	£12.00
<b>Creamy pea and mint soup</b> Sour cream and mint oil (GF, V)	£10.00

## Main Course

<b>Chicken breast with black garlic</b> Seared mushrooms, English asparagus and Oriental charred leek puree (GF)	£26.00
<b>Hake with mussels</b> Radish, cider butter, dill oil and samphire (GF)	£26.00
<b>Roasted lamb rump</b> Sweetbreads with Jerusalem artichoke puree, salsify, and wild mushrooms	£33.00
<b>Jerusalem artichoke barley risotto</b> Artichoke crisps and herb oil (V)	£25.00
<b>Celeriac Steak</b> Hand cut chips, thyme roasted vine cherry tomatoes (V)	£29.00

# Dinner Menu

Served Daily

from 5:00pm - 21:30pm

## Steaks

<b>John Gilmour's Picanha 8oz</b> Hand cut chips and roasted cherry vine tomatoes	£29.00
<b>John Gilmour's Ribeye 8oz</b> Hand cut chips and roasted cherry vine tomatoes	£35.00
<b>John Gilmour's Sirloin 8oz</b> Hand cut chips and roasted cherry vine tomatoes	£35.00

Please advise your server of any allergies prior to any orders.

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VE - Vegan

A discretionary service charge of 10% will be added to your bill.



## Sides

<b>Fries (V)</b>	ALL £5.00
<b>Truffle fries (V)</b>	
<b>Garlic pomme puree (V)</b>	
<b>Onion rings (V)</b>	
<b>Mixed leaf salad (V)</b>	
<b>Spring green vegetables (V)</b> With garlic butter	

## Sauces

<b>Red wine</b>	ALL £3.50
<b>Green peppercorn</b>	
<b>Porcini &amp; herb butter</b>	
<b>Chimichurri</b>	
<b>Bearnaise</b>	

## Dessert

<b>Matcha and white chocolate mousse</b> Fresh raspberries and lemon balm (GF, V)	£12.00
<b>White chocolate cheesecake</b> Orange textures (V)	£12.00
<b>Spiced apple crumble</b> Vanilla ice cream and apple crisp (V)	£12.00
<b>Ice cream selection</b> With chocolate sauce, Scottish berries and fresh mint (GF, V)	£10.00
<b>Scottish cheeseboard</b> Apricot chutney, grapes & oatcakes (GF, V)	£12.00