

Snacks

Gordal Olives	£5.00
Selection of Breads Whipped Butter	£5.00

In the Beginning

Soup of the Day Artisan Bread, Whipped Butter	£6.45
Chicken Liver Parfait Chef's Chutney, Toasted Sour Dough	£7.95
Shetland Mussels In a Tomato and Chorizo Sauce, Sour Dough	£8.95
BBQ Mackerel Smoked Mackerel Mousse, Pickled Cucumber, Granny Smith Apple Purée	£9.95
Taste of Vegetarian Haggis Neeps, Tatties and Oatcakes	£7.95
Breaded Mushrooms Garlic and Lemon Mayonnaise	£7.95

Main Course

8oz Beef Burger Smoked Back Bacon, Monterey Jack cheese, Rustic Chips	£21.95
8oz Sirloin Rustic Chips, Slow Roasted Tomato, Roasted Mushrooms and a Choice of Sauce	£34.95
Harissa Roasted Aubergine (Vegan) Baba Ganoush, Pomegranate and Coriander Warm Potato Salad	£19.95
Roasted Butternut Squash Risotto Blue Cheese & Toasted Walnut	£19.95
Beer Battered Peterhead Haddock Rustic Chips, Chunky Tartar Sauce, Mushy Peas	£22.95
Pan Fried Sea Bream Lyonnais Potatoes, Braised Baby Gem, Sauce Vierge	£24.95

A La Carte Menu

Served Daily from 12:00 – 21:30pm



Winter Classics

Haggis, Neeps & Tatties Vegetarian Haggis, Neeps, Baked Potato and Rich Whisky Sauce	£15.95
Bangers & Mash Three Premium Pork Sausages, Creamy Mashed Potato, Garden Peas and Onion Gravy	£15.95
Mince & Tatties Beef Mince, Mashed Potatoes and Garden Peas	£17.95

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

VAT is charged at the current rate.



Sides

Rustic Chips	£5.00
Truffle and Parmesan Chips	£5.00
Grilled Tender Stem Broccoli Toasted Hazelnuts	£5.95
Garden Salad	£5.00
Rocket and Parmesan Salad	£5.00
Beer Battered Onion Rings	£5.00

Sauces

Beef Jus	£3.45
Bearnaise Sauce	£3.45
Peppercorn and Haggis Sauce	£3.45
Garlic Butter	£3.45

In the End

Sticky Toffee Pudding Toffee Sauce, Vanilla Ice Cream	£8.45
Lemon Tart Vanilla ice Cream	£8.95
Coconut Panna Cotta (Vegan) Pineapple Carpaccio, Mango Sorbet	£9.45
Selection of Ice Creams and Sorbets	£7.95
Selection of Scottish Cheese Chef's Chutney, Quince Jelly, Scottish Oatcakes	£12.95