

Linden



Nibbles Before Dinner

SOURDOUGH BREAD / 5
Warm artisan sourdough bread
and butter (299kcal)

**MACSWEEN'S HAGGIS
BON BONS / 5**
Wholegrain mustard mayonnaise (251kcal)

**SALT AND PEPPER
SQUID RINGS/ 7**
Lemon aioli (216kcal)

Starters

**STORNOWAY BLACK
PUDDING SCOTCH
EGG / 10**
Millers larder piccalilli,
mustard cress (584kcal)

**PRAWN AND CRAYFISH
COCKTAIL / 11**
Marie rose, gem lettuce,
sourdough bread (328kcal)

SOUP OF THE DAY / 7
Crispy sourdough (42kcal/V)

**ORANGE AND COGNAC
CHICKEN LIVER
PARFAIT / 10**
Fig jam, crispy pancetta,
brioche (278kcal)

CULLEN SKINK / 9
Sourdough bread (601kcal)

**CREAMY WILD
MUSHROOMS / 10**
Truffle, toasted
sourdough (363kcal)

MONKFISH SCAMPI / 12
Curry lime and coriander
dressing, pea purée (634kcal)

**HONEY GLAZED
GOATS CHEESE / 10**
Salt-baked beetroot,
beetroot chutney,
Dukkah spice (310kcal/GF)

Grill

All served with fries, tomato and mushroom.

220GM SCOTCH RIBEYE (1182kcal/GF) / 32

220GM SCOTCH SIRLOIN (1082kcal/GF) / 32

180GM SCOTCH RUMP STEAK (1082kcal/GF) / 25

SAUCES / 2

Bearnaise sauce (62kcal), peppercorn sauce (158kcal)
or red wine jus (48kcal)

PRIME SCOTTISH BEEF BURGER / 17
Homemade relish, coleslaw, french fries,
gem lettuce, tomato, sesame brioche bun (1307kcal)
Add bacon +1, Add cheese +1

Sides

HAND CUT CHIPS
(453kcal) / 5

SEASONAL GREENS
(117kcal) / 5

ONION RINGS
(146kcal) / 5

MINI CAESAR SALAD
(404kcal) / 5

Mains

**ROAST LOIN OF
HIGHLAND VENISON / 25**
Mash potato, braised red
cabbage, roast carrot and
apricot purée, bramble jus
(629kcal/GF)

**BEEF CHEEK AND
ALE PIE / 18**
Garlic roasted
root vegetables (1341kcal)

**BATTERED NORTH
SEA HADDOCK / 17**
Chunky tartare sauce,
chips, mushy peas (973kcal)

**ROAST BREAST
OF CHICKEN / 22**
Potato rosti, charred corn,
chorizo, chicken cream
sauce (603kcal)

**MALAYSIAN
VEGETABLE CURRY / 16**
Pickled Asian slaw, grilled
flat bread, basmati rice (811kcal/V)
Add chicken +5

**BEETROOT AND GOATS
CHEESE RAVIOLINI / 18**
Broccoli, hazelnuts
and gremolata (718kcal/V)

CATCH OF THE DAY
/ Ask your server
Herb-crushed potato, broccoli,
hollandaise sauce (570kcal/GF)

Dessert

RASPBERRY & APPLE CRUMBLE / 8
Vegan Vanilla ice cream (284kcal/V)

RICH DARK CHOCOLATE MOUSSE / 8
Winter spiced granola, cherries, chocolate shard (568kcal)

STICKY TOFFEE PUDDING / 8
Toffee sauce, vanilla ice cream (747kcal)

CHOCOLATE FONDANT / 8
Peanut brittle, peanut butter ice cream (913kcal/GF)

ARTISAN 3 CHEESE PLATE / 11
Arran Oat cakes, apple chutney, grapes (949kcal)

(V) Vegetarian (GF) Gluten-Free | Adults need around 2000 kcal a day

We are now cash-free, so to make it easy for our team to receive tips, if you want to, we've added an optional 10% service charge. Every penny of all tips received is shared between the members of the team. This service charge is entirely optional and if you would like it removed, please let us know.

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks. Check with the server for Vegetarian and Gluten free options. All prices include VAT at 20%. Steaks are uncooked weights.