



Desserts

PASSIONFRUIT BAKED ALASKA / 12.5

Victoria sponge, compressed pineapple, mascarpone ice cream, torched meringue (286kcal / VG)

CHOCOLATE DELICE / 14

Fudge brownie, caramel ice cream, cocoa tulie (406kcal / VG)

VANILLA CRÈME BRULEE / 11

Seasonal berries, Scottish shortbread (291kcal / VG)

STRAWBERRY AND YOGURT PARFAIT / 12

Almond crumble, coconut sorbet (415kcal / VG)

SELECTION OF ENGLISH CHEESES / 15

Smoked Applewood, Somerset Brie, Clawson Blue Stilton, quince, grapes, fruit toast (676kcal / VG)

ISLE OF ARRAN ICE CREAM / 8.5

3 scoops, selection of flavours available (166kcal / VG)



House Comfort

SCOTTISH BEEF BURGER / 22.5

Caramelised red onion, aged cheddar, truffle mayonnaise and French fries (1237kcal)

HALLOUMI BURGER / 20

Grilled halloumi cheese, basil pesto, tomatoes, gem lettuce, spiced mayonnaise, and French fries (773kcal / VG)

KING PRAWN LINGUINI / 20

White wine, garlic, chilli, cherry tomato, parsley (607kcal)

CHICKEN MILANESE / 21

Breaded and butterflied chicken breast dusted with Parmesan cheese on a bed of greens, fried egg and creamy truffle sauce (1146kcal)

SHEPHERD'S PIE / 20.5

Slow cooked Scottish lamb with peas, topped with parsley and cheddar mash (693kcal)

VE = Vegan VG = Vegetarian
(Adults need around 2000 kcal a day).



Nibbles

TRUFFLE NUTS / 4

(193kcal / VG)

MARINATED OLIVES / 4

(102kcal / VE)

SALT AND PEPPER SQUID / 11

Jalapeno and coriander mayonnaise, almond and lime (432kcal)

SOURDOUGH / 6

Grilled sourdough, whipped seaweed butter (453kcal / VG)



Starters

RARE BEEF SALAD / 15

Charred globe artichoke, black truffle emulsion, cep dust, mixed lettuce, ginger, honey and sesame dressing (255kcal)

SCALLOP / 18

Hake croquet, asparagus, pea puree, mint, prosciutto crisp, chorizo oil, pea shoot (348kcal)

HEIRLOOM TOMATO AND BUFFALO MOZZARELLA TART / 14

Caramelised onion chutney, pine nuts, basil pesto, aged parmesan, bloody mary (351kcal)

LOBSTER AND KING PRAWN RAVIOLI / 21

Shellfish bisque, confit tomatoes, wilted spinach, samphire, shrimp oil (248kcal)

BEETROOT CURED SMOKED SALMON / 17

Smoked mackerel pate, dill crème fraîche, compressed cucumber, marinated beetroot, oatmeal bread (220kcal)

SOUP OF THE DAY / 10

Served with sourdough (602kcal / VG)

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From The Grill

SPICED GRILLED CAULIFLOWER STEAK / 15

Almond houmous, pickled raisin, chickpeas, red pepper ragu (251kcal/VG)

AGED SIRLOIN STEAK 220G / 41.5

Served with duck fat chips, baby leaf salad (959kcal)

CHARGRILLED MONKFISH / 20

Served with tomato and tamarind chutney (277kcal)

CÔTE DE BOEUF 800G / 84.5

Served with choice of 2 sides and sauce (301kcal)



Salads

GREEK SALAD / 15

Feta cheese, mixed peppers, cherry tomato, cucumber, olives, mustard dressing (341kcal / VG)

CLASSIC CAESAR SALAD / 15

Little gem lettuce, croutons, aged parmesan, anchovy (470kcal)

CARAMELISED FIG AND PARMA HAM SALAD / 16

Mixed lettuce, pomegranate, aged parmesan, balsamic (308kcal)

ADD CHICKEN AND SMOKED SALMON TO ANY SALAD ABOVE / 8.50

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Mains

ATLANTIC COD / 28

Mussels, crushed potatoes, braised bok choy, lemon butter sauce, black olive and tomato salsa (388kcal)

SPICED MONKFISH AND COCONUT CURRY / 25

French beans and broccoli poriyal, spring onion, steamed rice (575kcal)

GRESSINGHAM DUCK BREAST / 30

Braised chicory, confit duck leg and vegetable parcel, spiced carrot, plum, red wine sauce (751kcal)

SCOTTISH LAMB RUMP / 38

Glazed lamb belly, garlic mash potato, caramelised shallots, peas and edamame beans, mint Misso, thyme sauce (830kcal)

CORNFED CHICKEN / 23

Black garlic, oyster mushroom, corn puree, braised hispi cabbage, pommes anna, chicken crumb, roast chicken sauce (678kcal)

SPINACH AND RICOTTA GNOCCHI / 23

Baby spring vegetables, aged parmesan, sage crisp, hazelnut beurre noisette (389kcal)



Sides

SEASONAL GREENS (60kcal / VE) / 6

TRIPLED COOKED CHIPS WITH ROSEMARY SALT (548kcal) / 6

GREEN SALAD (424kcal / VE) / 6

OLIVE OIL MASHED POTATO (220kcal / VG) / 6



Sauces

PEPPERCORN SAUCE (35kcal / VG) / 4

BEARNAISE SAUCE (246kcal / VG) / 4

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