



# THE COMPLEAT ANGLER

## Starters

### Salt and Pepper Squid / 11

Jalapeno and coriander mayonnaise, almond and lime

### Ham hock Terrine / 14

Pickled shimeji, fig chutney, balsamic, sourdough

### Soup of the day / 10

Served with sourdough

### Whipped truffle Goat cheese / 13

Heirloom beetroot, pickled onion, pea shoot, balsamic, parsley oil

### Beetroot Smoked Salmon / 16

Smoke caviar, dill crème fraîche, compressed cucumber,  
pickled fennel, sourdough

## Mains

### Traditional Beef Roast / 32.5

With traditional garnish

### Traditional Chicken Roast / 25

With traditional garnish

### Roasted Catch of the Day / 30

Seasonal greens, mash potato, chimichurri, hollandaise sauce

### Roasted Aubergine / 23

Wild rice, chickpeas, courgette, red pepper, pea shoots, beans, hazelnut

## Desserts

### Chocolate and Walnut Brownie / 10

Caramel, vanilla ice cream

### Vanilla Crème Brûlée / 10

Scottish shortbread

### Selection of English cheeses / 15

Fruit compote, grapes, crackers

### Isle of Arran Ice Cream / 8.5

3 scoops, selection of flavours available

A 12% discretionary service charge will be added to your final bill.

Please let us know about dietary requirements on bookings, we have taken all reasonable steps to avoid the unintentional presence of allergens however we cannot guarantee that products are 100 percent free from allergens celery, crustaceans, eggs, fish, lupin, milk, molluscs, mustards, nuts, peanuts, sesame seeds, soya and sulphur dioxide owing to cross contaminations

