

20% discount on our  
À La Carte Menu\*

## Desserts



### CHOCOLATE DELICE / 14

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

### VANILLA CRÈME BRULEE / 11

Seasonal berries, Scottish shortbread (291kcal / VG)

### STRAWBERRY & YOGURT PARFAIT / 12

Almond crumble, coconut sorbet (415kcal / VG)

### SELECTION OF ENGLISH CHEESES / 15

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

### ISLE OF ARRAN ICE CREAM / 8.5

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

## Nibbles



### TRUFFLE NUTS / 4

(193kcal / VG)

### MARINATED OLIVES / 4

(102kcal / VE)

### SALT & PEPPER SQUID / 11

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

### SOURDOUGH / 6

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

## Starters



### WHIPPED GOAT CHEESE / 15

Pickled beetroot, baby radish, candid walnut,  
pickled onion, mix leaf, balsamic glaze (261kcal)

### SCALLOP / 18

Hake croquet, cauliflower puree, pickle carrot,  
prosciutto crisp, chorizo oil, pea shoot (348kcal)

### BEETROOT CURED SMOKED SALMON / 17

Fish Caviar, dill crème fraîche, compressed cucumber,  
marinated beetroot, grilled sourdough bread (220kcal)

### SOUP OF THE DAY / 10

Served with sourdough (602kcal / VG)

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

\*Valid Monday to Friday in October & November.

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## From The Grill

### SPICED GRILLED CAULIFLOWER STEAK / 15

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

### AGED SIRLOIN STEAK 220G / 41.5

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

### CHARGRILLED MONKFISH / 20

Mint crushed peas, baby leaf, lime served with tomato and tamarind chutney (277kcal)

### CÔTE DE BOEUF 800G / 84.5

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



## Sauces

### PEPPERCORN SAUCE (35kcal / VG) / 4

### BEARNAISE SAUCE (246kcal / VG) / 4



## 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 & PARMA HAM SALAD / 16

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

ADD CHICKEN & 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 & COCONUT CURRY / 25

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

### SCOTTISH LAMB RUMP / 38

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

### CORNFED CHICKEN / 23

Confit garlic, oyster mushroom, garlic purée, olive oil mash, green veg, chicken crumb, roast chicken sauce (678kcal)



## 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)



## 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

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