



## Starters

<b>Soup of the Day (Vg)</b> <i>(Ask server for details)</i>	£8
<b>Cullen Skink (GF)</b> <i>Smoked haddock, leeks, potatoes &amp; cream</i>	£10
<b>Scottish Smoked Salmon &amp; Sea Trout (GF)</b> <i>Smoked Scottish salmon, cured sea trout, coriander &amp; sorrel salad, dill &amp; caper dressing</i>	£12
<b>West Coast Scallops</b> <i>Pan fried scallops, sesame &amp; prawn toast, pickled veg, sweet chilli &amp; cucumber salsa</i> (available as main course)	£17 £30
<b>Beef &amp; Mushrooms (GF)</b> <i>Braised brisket of beef, roast hazelnut crumb, crispy enoki mushrooms, sesame seed caramel</i>	£12
<b>Beetroot &amp; Fig (V, GF)</b> <i>Salt baked beetroot, roast fig, grilled courgette &amp; marinated feta, roast walnut &amp; honey dressing.</i>	£9

## Mains

<b>Highland Venison</b> <i>Saddle of wild highland venison, sautéed savoy cabbage &amp; black pudding, roast root vegetable gratin, gin flavoured raspberry jus</i>	£30
<b>Scotch Beef (GF)</b> <i>Fillet of Scottish beef, roast garlic crushed potatoes, wild mushrooms &amp; madeira sauce</i>	£38
<b>West Coast Halibut (GF)</b> <i>Pan fried halibut, seared scallop, warm samphire, broad bean &amp; courgette salad, parmentier potatoes, rose harissa hollandaise sauce</i>	£32
<b>Monkfish &amp; Prawns (GF)</b> <i>Apple glazed monkfish &amp; king prawns, pickled &amp; roasted butternut squash, spiced Thai butternut squash sauce</i>	£32
<b>Chicken &amp; Haggis</b> <i>Roast chicken breast, Macsween haggis, fondant potato, haggis bonbon, bacon jus &amp; Arran mustard cream sauce</i>	£24

### Sides

<i>Triple cooked chips (V, Vg)</i>	£6	<i>Sauteed wild mushrooms &amp; spinach (GF, V)</i>	£6
<i>Soy &amp; chilli tenderstem, crispy onions (V)</i>	£6	<i>Creamed Savoy cabbage &amp; bacon (GF)</i>	£6
<i>Dauphinoise potatoes (GF)</i>	£6.50		

*Separate Vegan/Vegetarian menu available on request.  
A discretionary 10% service charge will be applied to tables of 5 and more*



## Dessert

- Crème Brulee (GF without donut)** £10  
*Classic crème brûlée, mini raspberry donut, raspberries & brambles*  
(Combine with our Classic Champagne cocktail)
- Chocolate Pecan Tart** £9  
*Dark chocolate, maple syrup & pecan tart, vanilla custard, candied ginger ice cream*  
(A great companion to our Frangelico Espresso Martini)
- Sea Salt & Caramel Cheesecake** £10  
*Breton sable biscuit & sea salt caramel cheesecake, apple & pear spiced compote, calvados soaked golden raisins*  
(Combine with our Salt and Chilli Martini)
- Iced Terrine (GF)** £9  
*Iced mango, coconut & lemongrass terrine, poached vanilla pineapple, mini meringues & fresh passionfruit*  
(Ideal with our Limoncello Spritz)
- Polenta Cake** £9  
*Warm candied kumquat & polenta cake, milk chocolate ice-cream, filo crunch*  
(Combine with our Afternoon Tea)
- The Buttery's Grand Dessert** £36  
*A selection of all of the above*  
(Ideal for sharing)
- Trio of Ice-creams** £10  
*Ask server for today's flavours*  
(Ask for a recommendation for one of our delicious dessert wines)
- Selection of IJ Mellis Cheeses (GF oatcakes available)** £15  
*Arran oatcakes, homemade chutney*  
(Nothing else for it but a glass of fine Tawny port £7.50)
- Puro Fair Trade Coffee & Petits Fours** £6.50  
*(Coffee also available without Petits Fours)*

*GF – Gluten Free*

*V – Vegetarian*

*Vg – Vegan*

*Most dishes can be modified to suit GF diners.*

*Please let us know of any food allergies or dietary requirements so that we can tailor our dishes accordingly.*

*A discretionary 10% service charge will be applied to tables of 5 and above.*