



2 courses £28

3 courses £35

Sun-Fri: 12-2.30pm, 4.45-5.30pm

Sat: 12-3.30pm

## Starters

### Soup of the Day (Vg)

*(Ask server for details)*

### Cullen Skink (GF)

*Smoked haddock, leeks, potatoes & cream*

### Scottish Smoked Salmon (GF)

*Smoked Scottish salmon, cured sea trout, coriander & sorrel salad, dill & caper dressing*

### Beef & Mushrooms

*Braised brisket of beef, roast hazelnut crumb, crispy enoki mushrooms, sesame seed caramel*

### Beetroot & Fig (V,GF)

*Salt baked beetroot, roast fig, grilled courgette & marinated feta, roast walnut & honey dressing*

## Mains

### Gressingham Duck

*Gressingham duck breast, sauteed savoy cabbage & black pudding, roast root vegetable gratin, gin flavoured raspberry jus*

### Scotch Beef (GF)

*Fillet of Scottish beef, roast garlic crushed potatoes, wild mushrooms & madeira sauce  
(£12 supplement)*

### Sea Trout (GF)

*Pan fried fillet of sea trout, warm samphire, broad bean & courgette salad, parmentier potatoes, rose harissa hollandaise*

### Chargrilled Aubergine (Vg)

*Chargrilled Aubergine stuffed with veggie cous cous, pomegranate, coriander & baba ganoush, toasted pinenuts*

### Chicken & Haggis

*Roast chicken wrapped in bacon, Macsween haggis, three onion potatoes, haggis bonbon, thyme & Arran mustard jus*

### 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

### Polenta Cake

*Warm candied kumquat & polenta cake, milk chocolate ice-cream, filo scrunchie*  
(Combine with our Afternoon Tea cocktail)

### Chocolate Pecan Tart

*Dark chocolate, maple syrup & pecan tart, vanilla custard, candied ginger ice cream*  
(A great companion to our Frangelico Espresso Martini)

### Iced Terrine (GF)

*Iced mango, coconut & lemongrass terrine, poached vanilla pineapple, mini meringues & fresh passionfruit*  
(Ideal with our Limoncello Spritz)

### Trio of Ice-creams

*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)

*Arran oatcakes, homemade chutney*  
(£5 Supplement)  
(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.*