



Starters

Squash & Harissa Soup (V) <i>Roasted butternut squash, harissa & coconut milk soup, gnocchi & toasted pumpkin seeds</i>	£8
Cullen Skink (GF) <i>Smoked haddock, leeks, potatoes & cream</i>	£10
Trout & Crab Tian (GF) <i>Tian of crab & smoked trout, caviar, avocado & apple, saffron & lime mayo</i>	£12
West Coast Scallops <i>Pan fried scallops, veggie haggis, lobster bisque & spinach oil</i> (available as main course)	£17 £32
Braised Ox Cheek <i>Braised ox cheek, cauliflower puree, roast cauliflower florets, Arran mustard jus</i>	£12
Beetroot & Fig (V, GF) <i>Salt baked beetroot, roast fig, Blackmount goat's cheese, toasted hazelnuts, caper dressing</i>	£9

Mains

Highland Venison <i>Saddle of wild highland venison, braised red cabbage, roast root vegetable gratin, celeriac puree & gin flavoured raspberry jus</i>	£30
Scotch Beef (GF) <i>Fillet of Scottish beef, roscoff onion, wilted spinach, parmesan & polenta cak, roast onion jus</i>	£38
West Coast Halibut (GF) <i>Halibut wrapped in Scottish smoked salmon & spinach, prawn & dill risotto, salsa verde</i>	£32
Monkfish & Prawns (GF) <i>Roast monkfish tail & king prawns, patatas bravas with nduja (Italian sausage), tomato & cannelloni bean cassoulet</i>	£30
Roast Turkey <i>Turkey ballotine, roast potatoes, parsnips & carrots, sauteed cabbage & bacon, chipolatas, turkey & tarragon jus</i>	£22

Sides

<i>Triple cooked chips (V, Vg)</i>	£6	<i>Sauteed sprouts with chestnuts (GF, V)</i>	£6
<i>Roast Root Veg (V)</i>	£6	<i>Creamed Savoy cabbage & 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 pie) <i>Classic crème brûlée, mini mincemeat pie, mulled wine jelly</i> (Combine with our Classic Champagne cocktail)	£10
Chocolate Cremieux <i>Dark chocolate Cremieux, almond nougatine, cherry compote, Amaretto-soaked sponge finger</i> (A great companion to our Frangelico Espresso Martini)	£9
White Chocolate & Lemon Cheesecake <i>White chocolate & lemon cheesecake, homemade raspberry ice-cream</i> (Combine with our Salt and Chilli Martini)	£10
Iced Terrine (GF) <i>Roasted muscovado pineapple, orange & pineapple iced terrine, tangerine & ginger sauce</i> (Ideal with our Limoncello Spritz)	£9
Golden Cloutie Dumpling <i>Golden cloutie dumpling, Glayva & cinnamon custard, spiced Earl Grey & fruit compote</i> (Combine with our Afternoon Tea)	£9
The Buttery's Grand Dessert <i>A selection of all of the above</i> (Ideal for sharing)	£37
Trio of Ice-creams <i>Ask server for today's flavours</i> (Ask for a recommendation for one of our delicious dessert wines)	£9
Selection of I.J Mellis Cheeses (GF oatcakes available) <i>Arran oatcakes, homemade chutney</i> (Nothing else for it but a glass of fine Tawny port £7.50)	£15
Puro Fair Trade Coffee & Petits Fours <i>(Coffee also available without Petits Fours)</i>	£6.50

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.

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