



2 courses £28
3 courses £35

Sun-Fri: 12-2.30pm, 4.45-5.30pm
Sat: 12-3.30pm

Starters

Squash & Harissa Soup (V)

Roasted butternut squash, harissa & coconut milk soup, gnocchi & toasted pumpkin seeds

Cullen Skink (GF)

Smoked haddock, leeks, potatoes & cream

Trout & Crab Tian (GF)

Tian of crab & smoked trout, caviar, avocado & apple, saffron & lime mayo

Braised Ox Cheek

Braised ox cheek, cauliflower puree, roast cauliflower florets, Arran mustard jus

Beetroot & Fig (V, GF)

Salt baked beetroot, roast fig, Blackmount goat's cheese, toasted hazelnuts, caper dressing

Mains

Woodland Pigeon

(Cooked medium rare unless requested otherwise)

Pan fried pigeon breast, braised red cabbage, roast root gratin, celeriac puree & gin flavoured jus
(Dish may contain shot)

Scotch Beef (GF)

Fillet of Scottish beef, roscoff onion, wilted spinach, parmesan & polenta cake, roast onion jus
(£12 Supplement)

Pan Fried Coley (GF)

Coley, nduja (Italian sausage) potatoes bravas, tomato & cannelloni bean cassoulet

Sea Bream

Pan fried fillets of sea bream, prawn, smoked salmon & dill risotto, salsa verde

Roast Turkey

Turkey ballotine, roast potatoes, parsnips & carrots, sauteed cabbage & bacon, chipolatas, turkey & tarragon jus

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

White Chocolate & Lemon Cheesecake

White chocolate & lemon cheesecake, homemade raspberry ice-cream
(Combine with our Salt and Chilli Martini)

Iced Terrine (GF)

Roasted muscovado pineapple, orange & pineapple iced terrine, tangerine & ginger sauce
(Ideal with our Limoncello Spritz)

Golden Clootie Dumpling

Golden clootie dumpling, Glayva & cinnamon custard, spiced Earl Grey & fruit compote
(Combine with our Afternoon Tea)

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
(£3 Supplement)
(Nothing else for it but a glass of fine Tawny port £7.50)

Puro Fair Trade Coffee & Petits Fours

(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.