



Starters

Soup of the Day (GF, Vg) <i>Ask for today's freshly made soup</i>	£8
Cullen Skink (GF) <i>Smoked haddock, leeks, potatoes & cream</i>	£11
Salmon Gravlax (GF) <i>Whisky cured salmon gravlax, pea fricassee, herb puree, lemon crème fraiche</i>	£14
Scallops & Samphire (GF) <i>Pan fried scallops, lobster sauce, warm salad of samphire, crab & caper</i> (available as main course)	£17 (£32)
Braised Pork Cheek (GF) <i>Glazed pork cheek, celeriac puree, celeriac crisps, pork & cider jus</i>	£12
Beets Salad (GF, V) <i>Salt baked beetroot, crowdie (cows' milk cheese), sun blushed tomatoes, candied pecans, chilli & mint dressing</i>	£10

Mains

Highland Venison (GF) <i>Saddle of wild highland venison, mini venison meatball, roast root vegetable gratin, braised red cabbage, parsnip puree & gin flavoured raspberry jus</i>	£34
Scotch Beef <i>6oz fillet of Scottish beef, ox cheek croquette, enoki mushrooms, white onion cream & roast onion jus</i>	£38
West Coast Halibut (GF) <i>Pan fried halibut, garlic crushed potatoes, wilted spinach, caviar & keta, champagne beurre blanc</i>	£32
Monkfish & Prawns (GF) <i>Tandoori spiced monkfish tail, sauteed king prawns, sticky coconut rice, smashed cucumbers, butter masala sauce, mint yoghurt</i>	£32
Chicken & Haggis <i>Chicken stuffed with Macsween haggis, haggis bon bon, fondant potato, Arran mustard cream & red wine jus</i>	£24

Sides

<i>Triple cooked chips (V, Vg) £6</i>	<i>Creamed Savoy cabbage & bacon (GF) £6</i>
<i>Honey roasted carrots & toasted almonds (V, GF) £6</i>	<i>Dauphinoise Potatoes (V, GF) £6.50</i>
	<i>Wild mushrooms & spinach (V, GF) £6</i>

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



Desserts

Crème Brulée (GF) <i>Classic crème brulée, almond & lemon ricciarelli biscuit, Amarena cherry Chantilly cream</i> (Combine with our Classic Champagne cocktail)	£12
Coffee Meringue (GF) <i>Coffee meringue, brandy ice-cream, chocolate sauce & sugared walnuts</i> (A great companion to our Chocolate Orange Espresso Martini)	£10
Dark Chocolate Tart <i>Baked dark chocolate tart, strawberry & gin compote, clotted cream ice-cream</i> (Combine with our classic Brandy Alexander)	£11
Mille Feuille <i>Tropical fruit mille feuille, passionfruit mousse, lime & coconut sauce</i> (Combine with our White Lady cocktail)	£10
Plum & Pear (Vg) <i>Filo basket of roasted plums & pears, cinnamon oat crumble, chilli caramel syrup</i> (Ideal with our Poinsettia)	£9
The Buttery's Grand Dessert <i>A selection of all of the above</i> (Ideal for sharing)	£37
Trio of Ice-creams <i>Brandy Basket with trio of home-made ice-creams. Ask server for today's flavours</i> (Ask for a recommendation for one of our delicious dessert wines)	£10
Selection of IJ Mellis Cheeses (GF oatcakes available) <i>Arran oatcakes, homemade chutney</i> (Nothing else for it but a glass of fine Tawny port)	£15
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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