



2 courses £30  
3 courses £37.50

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

## Starters

### Soup of the Day (V, GF)

*Ask for today's freshly made soup*

### Salmon Gravlax (GF)

*Whisky cured salmon gravlax, pea fricassée, herb puree, lemon crème fraîche*

### Braised Pork Cheek (GF)

*Glazed pork cheek, celeriac puree, celeriac crisps, pork & cider jus*

### Cullen Skink (GF)

*Traditional fish soup with smoked haddock, leeks, potatoes & cream*

### Beets Salad (V, GF)

*Salt baked beetroot, crowdie (cows' milk cheese), sun blushed tomatoes, candied pecans, chilli & mint dressing*

## Mains

### Woodland Pigeon (GF)

*Pan fried pigeon breast, roast root gratin, braised red cabbage, parsnip puree & gin flavoured jus (Cooked medium rare unless requested otherwise. Dish may contain shot)*

### Scotch Beef

*6oz fillet of Scottish beef, ox cheek croquette, enoki mushrooms, white onion cream & roast onion jus (£12 supplement)*

### Sea Bream (GF)

*Pan fried sea bream, garlic crushed potatoes, wilted spinach, caviar & champagne beurre blanc*

### Tandoori Coley (GF)

*Tandoori spiced coley, sticky coconut rice, smashed cucumbers (contains nuts), butter masala sauce, mint yoghurt*

### Chicken & Haggis

*Chicken stuffed with Macsween haggis, haggis bon bon, fondant potato, Arran mustard cream & red wine jus*

### Sides

<i>Triple cooked chips (V, Vg)</i>	£6	<i>Wild mushrooms &amp; spinach (V, GF)</i>	£6
<i>Honey Roasted Carrots &amp; almonds (V, GF)</i>	£6	<i>Creamed Savoy cabbage &amp; bacon (GF)</i>	£6
<i>Dauphinoise Potatoes (V, 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

### Dark Chocolate Tart

*Baked dark chocolate tart, strawberry & gin compote, clotted cream ice-cream*  
(Combine with our classic Brandy Alexander)

### Coffee Meringue (GF)

*Coffee meringue, brandy ice-cream, chocolate sauce & sugared walnuts*  
(Combine with our White Lady cocktail)

### Plum & Pear (Vg)

*Filo basket of roasted plums & pears, cinnamon oat crumble, chilli caramel syrup*  
(Pair with our Poinsettia)

### 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) (£5 supplement)

*Arran oatcakes, homemade chutney*  
(Nothing else for it but a glass of fine Tawny port)

### 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.*