



Starters

Aperitive – Gordal Olives	£5
Soup of the Day (GF, Vg) <i>Ask for today's freshly made soup</i>	£9
Cullen Skink (GF) <i>Smoked haddock, leeks, potatoes & cream</i>	£12
Whisky Salmon Gravlax (GF without sourdough) <i>Salmon gravlax, pickled radish, cucumber & watercress puree, toasted sourdough</i>	£14
Red Mullet & Scallop (GF) <i>Pan fried red mullet, seared scallop, chervil cream sauce, sun blushed tomato chutney</i> (available as main course)	£18 (£32)
Duck & Black Pudding <i>Braised duck leg, Stornoway black pudding, soy, ginger & garlic dressing</i>	£12
Asparagus Salad (GF, V) <i>Asparagus tips, beetroot tartare, lemon hollandaise, bloody mary dressing</i>	£11

Mains

Highland Venison <i>Saddle of wild highland venison, hazelnut crumble, bacon & black pudding skirlie, sauteed cabbage, juniper jus</i>	£35
Beef & Brisket (GF) <i>6oz fillet of Scottish beef, braised beef brisket, confit potato terrine, Madeira jus</i>	£38
West Coast Cajun Halibut (GF) <i>Pan fried Cajun spiced halibut, lemongrass & coconut rice, seared king prawn, sweetcorn & pepper salsa</i>	£34
Serrano Wrapped Monkfish (GF) <i>Serrano wrapped monkfish tail, warm salad of Jersey royals, peas & samphire, Romesco sauce</i>	£32
Chicken & Haggis <i>Chicken stuffed with Macsween haggis, haggis bon bon, fondant potato, Arran mustard cream & red wine jus</i>	£26

Sides

<i>Triple cooked chips (V, Vg) £6.50</i>	<i>Creamed cabbage & bacon GF) £6.50</i>
<i>Honey roasted carrots & toasted almonds (V, GF) £6.50</i>	<i>Dauphinoise Potatoes (V, GF) £6.50</i>
	<i>Tenderstem broccoli, black olive & lemon emulsion (V, GF) £6.50</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) (GF without arlette) <i>Classic crème brulée, fresh berries, cinnamon arlette</i> (Combine with our Classic Champagne cocktail)	£12
Crème Caramel (GF) (GF without biscotti) <i>Dark chocolate crème caramel, amaretti ice-cream, almond biscotti</i> (A great companion to our Negroni Bianco)	£10
Passionfruit Tart <i>Passionfruit curd tart, white chocolate cream cheese, raspberry coulis</i> (Combine with our Frangelico Espresso Martini)	£11
Strawberry Meringue (GF) <i>Meringue with strawberry & lemongrass, candied lemons & vanilla Chantilly</i> (Combine with our French 75)	£11
Apple Crumble (Vg) <i>Apple & cinnamon crumble, homemade salted caramel ice-cream</i> (Ideal with our Rhubarb Spritz)	£10
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)	£16
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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