



2 courses £30  
3 courses £37.50

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

## Aperitive

Gordal Olives - £5

## Starters

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

*Ask for today's freshly made soup*

### Salmon Gravlax (GF without sourdough)

*Salmon gravlax, pickled radish, cucumber & watercress puree, toasted sourdough*

### Duck & Black Pudding

*Duck leg braised in soy, ginger & garlic, Stornoway black pudding, red wine reduction*

### Cullen Skink (GF)

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

### Asparagus Salad (V, GF)

*Asparagus tips, beetroot tartare, lemon hollandaise, bloody mary dressing*

## Mains

### Gressingham Duck (GF)

*Duck breast, hazelnut crumble, bacon & black pudding skirlie, sauteed cabbage, juniper jus*

### Scotch Beef

*6oz fillet of Scottish beef, garlic crushed potatoes, wilted spinach, Madeira jus  
(£12 supplement)*

### Pan Fried Sea Bream (GF)

*Pan fried fillets of sea bream, Jersey royals, peas & samphire, Romesco sauce*

### West Coast Coley (GF)

*Pan fried Cajun spiced coley, lemongrass & coconut rice, sweetcorn & pepper salsa*

### 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>	<b>£6.50</b>	<i>Tenderstem broccoli, black olive &amp; lemon emulsion (V, GF)</i>	<b>£6.50</b>
<i>Honey Roasted Carrots &amp; almonds (V, GF)</i>	<b>£6.50</b>	<i>Creamed Savoy cabbage &amp; bacon (GF)</i>	<b>£6.50</b>
<i>Dauphinoise Potatoes (V, GF)</i>	<b>£6.50</b>		

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



## Dessert

### Passionfruit Tart

*Passionfruit curd tart, white chocolate cream cheese, raspberry coulis*  
(Combine with our Frangelico Espresso Martini)

### Crème Caramel (GF) (GF without biscotti)

*Dark chocolate crème caramel, amaretti ice-cream, almond biscotti*  
(Combine with our Negroni Bianco)

### Apple Crumble (Vg)

*Apple, mixed berry & cinnamon crumble, homemade salted caramel ice-cream*  
(Pair with our Rhubarb Spritz)

### 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.*