



Starters

Aperitive – Gordal Olives	£5
Soup of the Day (V) <i>Ask for today's freshly made soup</i>	£9
Cullen Skink (GF) <i>Traditional fish soup of smoked haddock, leeks, potatoes & cream</i>	£12
Gin Cured Salmon (GF) <i>Gin & beetroot cured salmon, pickled apple & fennel salad</i>	£14
Scallops & Cauliflower (GF) <i>West coast scallops, cauliflower puree, cauliflower florets, pickled cauliflower & chive oil</i> (available as main course)	£18 (£32)
Duck & Potato Scone <i>Duck leg braised in soy, ginger & garlic, black pudding, homemade potato scone & brown sauce (Dish contains sesame)</i>	£14
Fig & Feta (GF, V) <i>Marinated feta, candied walnuts, fig salad & caper dressing</i>	£11

Mains

Highland Venison (GF) <i>Saddle of wild highland venison, hazelnut crumble, parsnip puree, sweet potato gratin & 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 Halibut (GF) <i>Pan fried halibut, sauté potatoes, lobster sauce, creamed spinach and lump fish caviar</i>	£35
Monkfish & Prawns (GF) <i>Apple glazed monkfish, pan fried king prawns, roasted & pickled squash, Thai green butternut sauce</i>	£34
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>Five spice roasted carrots & toasted almonds (V, GF) £6.50</i>	<i>Dauphinoise Potatoes (V, GF) £6.50</i>
	<i>Minted peas (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 without arlette) <i>Classic crème brûlée, fresh berries, cinnamon arlette</i> (Combine with our Classic Champagne cocktail)	£12
Chocolate Gateaux <i>Milk chocolate mousse gateaux, nougatine ice-cream, Amaretto & chocolate sauce</i> (Dish contains nuts) (A great companion to our Negroni Bianco)	£10
Lemon Posset (GF without blondie) <i>Lemon posset, blueberries, homemade stem ginger blondie</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, mixed berry & cinnamon crumble, homemade vegan vanilla 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 I.J. 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.

A discretionary 10% service charge will be applied to tables of 5 and above.