



Starters

Aperitive – Gordal Olives	£5
Lentil Soup (Vg, GF) <i>Traditional lentil & mixed vegetable soup</i>	£9
Cullen Skink (GF) <i>Traditional fish soup of smoked haddock, leeks, potatoes & cream</i>	£12
Smoked Mackerel Pâté <i>Smoked mackerel, lemon & dill pâté, toasted brioche, potato salad & pickled cucumber</i>	£14
Scallops & Cauliflower (GF) <i>West coast scallops, curried cauliflower, vadouvan cream</i> (available as main course)	£18 (£32)
Beef & Mushroom (GF) <i>Braised beef brisket, crispy enoki mushroom, roast hazelnut & sesame seed caramel</i>	£14
Squash Risotto (V) <i>Roast butternut squash & parmesan risotto, chestnut & sage crumble</i>	£11

Mains

Highland Venison (GF) <i>Saddle of wild highland venison, spiced nut crumble, braised celeriac, apple & chicory jam, winter berry jus</i>	£35
Scotch Beef Fillet (GF) <i>6oz fillet of Scottish beef, potato terrine, braised leek & peppercorn sauce</i>	£40
West Coast Halibut (GF) <i>Pan fried halibut, Bombay potatoes, butter masala, chickpea fritter & mint yogurt</i>	£36
Monkfish & Prawns (GF) <i>Pan fried monkfish & king prawns, sticky coconut & lemongrass rice, ginger & apple cream</i>	£38
Chicken & Haggis <i>Chicken stuffed with Macsween haggis, haggis bon bon, fondant potato, Arran mustard cream & red wine jus</i>	£26
Turkey Ballotine <i>Turkey ballotine, sage stuffing, roasties, chipolatas & rosemary flavoured jus</i>	£25

Sides

<i>Triple cooked chips (V, Vg) £6.50</i>	<i>Creamed cabbage & bacon (GF) £6.50</i>
<i>Roast carrots & toasted almonds (V, GF) £6.50</i>	<i>Dauphinoise Potatoes (V, GF) £6.50</i>
	<i>Sprouts & Pancetta (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

Eggnogg Crème Brulée (GF without shortbread) <i>Eggnogg crème brûlée, nougatine shortbread, rum soaked winter berries</i>	£12
Gingerbread Cheesecake <i>Gingerbread cheesecake, toffee stewed apples, cinnamon ice cream</i>	£10
Spiced Baileys Panna Cotta (GF) <i>Spiced Baileys panna cotta, Cointreau glazed plums, dark chocolate sauce, coconut tuile</i>	£11
The Buttery's Cloutie Dumpling <i>Traditional cloutie dumpling, Advocaat custard, vanilla & apricot compote</i>	£11
Strawberry Poached Pear (Vg) <i>Strawberry poached pear, cranberry & nut granola, black pepper & gin caramel</i>	£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</i> <i>Malt milk chocolate, orange ripple & strawberry</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.

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