



2 courses £32
3 courses £39.50

Sun-Fri: 12 - 5pm
Sat: 12 - 3.30pm

Aperitive

Gordal Olives - £5

Starters

Soup of the Day (V)

Ask for today's freshly made soup

Whisky Cured Salmon

Whisky, pink peppercorn & fennel cured salmon, toasted sourdough, pickled cucumber ribbons

Duck & Black Pudding

*Duck leg braised in soy, sesame, ginger & garlic, black pudding, homemade brown sauce
(dish contains sesame)*

Cullen Skink (GF)

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

Honey Whipped Goats' Cheese (V, GF)

Honey whipped goats' cheese, candied walnuts, fig salad & caper dressing

Mains

Gressingham Duck (GF)

Duck breast, hazelnut crumble, parsnip puree, sweet potato gratin & juniper jus

Scotch Beef (GF)

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

Sea Bream (GF)

Pan fried fillets of sea bream, roast & pickled squash, Thai butternut squash sauce

West Coast Coley (GF)

Pan fried coley, sauté potatoes, tomato & tarragon butter, creamed spinach & lump fish caviar

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>	£6.50	<i>Minted peas (V, GF)</i>	£6.50
<i>Five spice roasted Carrots & almonds (V, GF)</i>	£6.50	<i>Creamed Savoy cabbage & bacon (GF)</i>	£6.50
<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

Strawberry Meringue (GF)

Meringue with strawberry & lemongrass, candied lemons & vanilla Chantilly
(Combine with our Chilli & Passionfruit Martini)

Chocolate Gateaux

Milk chocolate mousse gateaux, nougatine ice-cream, Amaretto & chocolate sauce
(Combine with our Frangelico Espresso Martini)

Apple Crumble (Vg)

Apple, mixed berry & cinnamon crumble, homemade vegan vanilla 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 I.J 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.