



## Starters

<b>Aperitive – Gordal Olives</b>	£5
<b>Soup of the Day</b> (Vg, GF) <i>Ask for today's freshly made soup</i>	£9
<b>Cullen Skink</b> (GF) <i>Traditional fish soup of smoked haddock, leeks, potatoes &amp; cream</i>	£12
<b>Salmon Gravlax</b> <i>Salmon gravlax, toasted brioche, potato salad &amp; pickled cucumber</i>	£14
<b>West Coast Scallops</b> <i>West coast scallops, Macsween haggis, garlic, parsley &amp; crayfish butter</i> (available as main course)	£18 (£34)
<b>Pork &amp; Prawns</b> (GF) <i>Braised pork belly &amp; pan-fried king prawns, celeriac remoulade</i> <i>Arran mustard &amp; cider jus</i>	£16
<b>Fig &amp; Feta</b> (GF, V) <i>Marinated feta, candied walnuts, fig salad, chilli &amp; mint dressing</i>	£12

## Mains

<b>Highland Venison</b> <i>Saddle of wild highland venison, smoked bacon &amp; black pudding skirlie,</i> <i>apple compote, port jus</i>	£37
<b>Scotch Beef Fillet</b> <i>6oz fillet of Scottish beef, potato terrine,</i> <i>crispy blue cheese &amp; broccoli stuffed cannelloni, Burgundy jus</i>	£44
<b>Halibut &amp; Scallops</b> (GF) <i>Pan fried halibut &amp; west coast scallops,</i> <i>sauteed garlic &amp; spinach baby potatoes, lobster bisque</i>	£39
<b>Rolled Sole</b> (GF) <i>Oven baked fillets of sole, rolled with crab, apple &amp; coriander, Boursin mash,</i> <i>smoked haddock &amp; chive cream</i>	£37
<b>Chicken &amp; Haggis</b> <i>Chicken stuffed with Macsween haggis, haggis bon bon, fondant potato,</i> <i>Arran mustard cream &amp; Burgundy jus</i>	£28

### Sides

<b>Triple cooked chips</b> (Vg)	£6.50	<b>Tenderstem broccoli</b> & salsa verde (Vg, GF)	£6.50
<b>Honey roast carrots</b> & toasted almonds (V, GF)	£6.50	<b>Creamed Savoy cabbage</b> & bacon (GF)	£6.50
<b>Dauphinoise potatoes</b> (V, GF)	£6.50		

*Separate Vegan/Vegetarian menu available on request.*



## Desserts

<b>Crème Brulée (V, GF)</b> <i>Classic crème brulée, preserved citrus &amp; orange macarons</i>	£13
<b>Raspberry Bavarois (GF)</b> <i>Raspberry bavarois, compressed vanilla watermelon, watermelon &amp; passionfruit gels &amp; chocolate shards</i>	£11
<b>Strawberry &amp; Chocolate Mille-Feuille (V)</b> <i>Strawberry &amp; chocolate mille-feuille, chocolate sauce, lavender ice cream</i>	£12
<b>Coconut &amp; Pistachio Pannacotta (Vg, GF)</b> <i>Pistachio &amp; coconut pannacotta, mango passionfruit compote, puffed wild rice</i>	£11
<b>Tablet Cheesecake (V)</b> <i>Homemade tablet &amp; vanilla pod cheesecake, lemon curd ice cream</i>	£12
<b>The Buttery's Grand Dessert</b> <i>All the above on a grand sharing platter!</i> (Ideal for sharing)	£47
<b>Trio of Ice-creams</b> <i>Brandy Basket with trio of home-made ice-creams</i> <i>Ask for today's flavours</i>	£10
<b>Selection of I.J. Mellis Cheeses</b> <i>Arran oatcakes, homemade chutney</i>	£16
<b>Tea / Coffee &amp; Petits Fours</b> <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.  
Separate Vegan/Vegetarian menu available on request.*

*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.*