

2 courses £32.50

3 courses £40



Sun-Fri: 12-5.30pm

Sat: 12-3.30pm

Aperitive

Gordal Olives - £5

Starters

Soup of the Day (Vg, GF)

Ask for today's freshly made soup

Salmon Gravlax

Salmon gravlax, toasted brioche, potato salad & pickled cucumber

Pork Belly (GF)

Braised pork belly, celeriac remoulade, Arran mustard & cider jus

Cullen Skink (GF)

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

Fig & Feta (GF, V)

Marinated feta, candied walnuts, fig salad, chilli & mint dressing

Mains

Woodland Pigeon

*Woodland pigeon breast, smoked bacon & black pudding skirlie, apple compote, port jus
(Dish may contain shot)*

Braised Feather Blade of Beef (GF)

*Braised feather blade of Scottish beef, roast shallot & thyme crushed potatoes,
smoked bacon & silver skin onion jus*

Chicken & Haggis

*Chicken stuffed with Macsween haggis, haggis bon bon, fondant potato,
Arran mustard cream & Burgundy jus*

West Coast Coley (GF)

Pan fried coley, sauteed garlic & spinach baby potatoes, lobster bisque

Sea Bream & Prawn (GF)

Pan fried sea bream & king prawn, Boursin mash, smoked haddock & chive cream

Sides

Triple cooked chips (Vg)	£6.50	Tenderstem broccoli & salsa verde (Vg, GF)	£6.50
Roasted Carrots & toasted almonds (V, GF)	£6.50	Creamed Savoy cabbage & bacon (GF)	£6.50
Dauphinoise Potatoes (V, GF)	£6.50		

Separate Vegan/Vegetarian menu available on request.



Dessert

Raspberry Bavarois (GF)

Raspberry bavarois, compressed vanilla watermelon, watermelon & passionfruit gels & chocolate shards

Strawberry & Chocolate Mille-Feuille

Strawberry & chocolate mille-feuille, chocolate sauce, lavender ice cream

Coconut & Pistachio Pannacotta (Vg, GF)

Coconut & pistachio pannacotta, mango passionfruit compote, puffed wild rice

Tablet Cheesecake

Homemade tablet & vanilla pod cheesecake, lemon curd ice cream

Trio of Ice-creams

*Brandy Basket with home-made ice-creams
Ask for today's flavours*

Selection of IJ Mellis Cheeses (£5 supplement)

Arran oatcakes, homemade chutney

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.
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.