



Aperitive

£

Gordal Olives

5

Starters

Soup of the Day (Vg, GF)

Ask for today's freshly made soup

10

Cullen Skink (GF)

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

13

Seafood Marie Rose

Crab, prawn, crayfish, lobster & hot smoked salmon, toasted brioche, mixed peppers, bloody mary dressing

15

Seared West Coast Scallops

Grilled chorizo, cauliflower purée, parmentier potatoes, chorizo oil
available as main course

18

34

Game Terrine Mille-Feuille

Pheasant, guinea fowl, rabbit & pigeon terrine, layered puff pastry, red onion marmalade, duck liver parfait, picallili, chicory salad

16

Goats Cheese & Honey Panna Cotta (GF, V)

Port-poached figs, candied walnuts, pomegranate dressing

12

Mains

Wild Highland Venison

Roast saddle of venison, sautéed savoy cabbage, celeriac, pear & fennel tartlet
root vegetable terrine, mulled wine jus

37

Scotch Beef Fillet

Seared 7oz fillet, bordelaise sauce, blue cheese croquette, herb-crusting tomato

45

Halibut & Prawns (GF)

Lobster-glazed fillet of halibut, pan-fried king prawns, lemon & dill potato crush,
keta & caviar beurre blanc

40

Grilled Sole (GF)

Capers, anchovies, lemon, dill, pickle, butter and fresh parsley, apple & fennel salad

38

Chicken & Haggis

Roast chicken supreme stuffed with Macsween haggis, fondant potato,
haggis bonbon, Arran mustard cream & red wine jus

30

Sides

Triple cooked chips (Vg)

£6.50

Mixed greens & truffle oil (GF)

£6.50

Dauphinoise potatoes (GF, V)

£6.50

Creamed Savoy cabbage & bacon (GF)

£6.50

Honey-roast carrots & parsnips (GF, V) £6.50

Most dishes can be modified to suit GF diners.



Desserts	£
Crème Brulée (V) Classic crème brulée, maple & ginger shortbread, orange poached fruits	12
Stem ginger & treacle tart Clotted cream Ice cream, Glayva syrup	12
Cherry Bavarois Chocolate crémeux, cherry jam, chocolate soil	12
Iced Chestnut Parfait (V) Honey-poached pear, bee pollen biscuit, honeycomb sauce	12
Fig, apple & blackberry crumble (Vg) Vegan vanilla ice cream	12
The Buttery Grand Dessert All of the above on a grand sharing platter! <i>Ideal for sharing</i>	48
Trio of Ice Creams (V) A brandy basket served with a selection of three homemade ice creams <i>Ask for today's flavours</i>	10
Selection of I.J. Mellis Cheeses (V) Arran oatcakes, homemade chutney <i>GF oatcakes available</i>	17
Tea/Coffee & Petit Fours	6.50

GF – Gluten Free V – Vegetarian Vg – Vegan

Separate Vegetarian/Vegan menu available on request

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.

Out of respect for other diners, please keep your mobile on silent and refrain from using in the dining room