



## Starters

<b>Aperitive – Gordal Olives</b>	£5
<b>Soup of the Day</b> (Vg, GF) <i>Ask for today's freshly made soup</i>	£10
<b>Cullen Skink</b> (GF) <i>Traditional fish soup of smoked haddock, leeks, potatoes &amp; cream</i>	£13
<b>Crab &amp; Lobster Ravioli</b> <i>Crab &amp; lobster filled ravioli, crayfish &amp; sun-blushed tomato butter, crispy caper &amp; herb salad</i>	£16
<b>Scallops &amp; Pork Cheek</b> <i>Seared scallops, apple glazed pork cheeks, ham hough bon-bon, crackling crumb, sage &amp; apple puree (available as main course)</i>	£18 (£37)
<b>Braised Beef Shin</b> (GF) <i>Braised shin of beef, truffle mash, pickled mushrooms, roast shallot, red wine &amp; thyme jus</i>	£14
<b>Whipped &amp; Grilled Goats' Cheese</b> (V) <i>Lemon infused whipped goats' cheese, grilled goats' cheese, pickled shallots, marinated beetroot, pâte sablée, wild garlic pesto</i>	£12

## Mains

<b>Highland Venison</b> <i>Loin of wild highland venison, blue cheese &amp; hazelnut gougère, pickled mustard seed, celeriac dauphinoise, apple compote, port &amp; redcurrant reduction</i>	£38
<b>Surf &amp; Turf</b> <i>7oz fillet of Scottish beef, seared king prawns, sesame prawn toast, charred baby leek, soya garlic &amp; ginger dressing</i>	£48
<b>Glazed Halibut &amp; Langoustine</b> <i>Lobster glazed halibut, grilled langoustine, spring onion mash, smoked haddock &amp; leek arancini, tempura samphire, wild garlic cream</i>	£45
<b>Tandoori Monkfish &amp; Scallops</b> (GF) <i>Tandoori monkfish, pan fried scallops, lemongrass &amp; coconut rice, butter masala sauce, mint crème fraîche</i>	£38
<b>Duo of Chicken &amp; Haggis</b> <i>Roast chicken breast, bacon &amp; maple crumb, haggis stuffed roast chicken thigh, fondant potato, tarragon &amp; Arran mustard butter</i>	£30

### Sides

<b>Triple cooked chips</b> (Vg)	£6.50	<b>Tender stem broccoli, garlic oil &amp; crispy shallots</b> (Vg)	£6.50
<b>Dauphinoise potatoes</b> (GF, V)	£6.50	<b>Creamed Savoy cabbage &amp; bacon</b> (GF)	£6.50
<b>Honey-roast carrots &amp; parsnips</b> (GF, V) £6.50			

*(Most dishes can be modified to suit gluten free diners)  
(Please let us know of any food allergies or dietary requirements so that we can tailor our dishes accordingly)*



## Desserts

<b>Crème Brulée</b> (V) <i>Classic crème brulée, almond shortbread, toffee apple compote</i>	£12
<b>Rhubarb &amp; Ginger Choux Bun</b> (V) <i>Choux bun filled with stem ginger crème pâtissiere, Scottish gin infused rhubarb, craquelin</i>	£12
<b>Blueberry &amp; White Chocolate Cheesecake</b> (V) <i>Baked blueberry &amp; white chocolate cheesecake, marmalade ice cream</i>	£12
<b>Chocolate Marquise</b> (GF, V) <i>Belgium chocolate marquise, glazed banana, candied pecans, rum &amp; maple drizzle</i>	£12
<b>Vanilla Poached Peaches</b> (GF, V) <i>Vanilla poached peaches, pistachio granola, vanilla ice cream</i> (Vg upon request)	£12
<b>The Buttery's Grand Dessert</b> <i>All the above on a grand sharing platter!</i> (Ideal for sharing)	£48
<b>Trio of Ice-creams</b> (V) <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> (GF oatcakes available) <i>Arran oatcakes, homemade chutney</i>	£17
<b>Tea / Coffee &amp; Petits Fours</b> <i>(Coffee also available without Petits Fours)</i>	£6.50

(GF) – Gluten Free

(V) – Vegetarian

(Vg) – Vegan

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