



Starters

Aperitive – Gordal Olives	£5
Soup of the Day (Vg, GF) <i>Ask for today's freshly made soup</i>	£10
Cullen Skink (GF) <i>Traditional fish soup of smoked haddock, leeks, potatoes & cream</i>	£13
Smoked Tobermory Trout & Asparagus <i>Duo of asparagus, hot smoked Tobermory trout, crispy poached egg, rose harissa hollandaise</i>	£16
Soya Glazed Scallops <i>Soya glazed scallops, chargrilled king oyster mushroom, sweetcorn fritter, spiced cashews & satay sauce</i> <i>(available as main course)</i>	£18 (£37)
Lemon & Artichoke Porchetta (GF) <i>Lemon & artichoke porchetta, rocket, parmesan, chimichurri</i>	£14
Scottish Buffalo Mozzarella Salad (V) <i>Heirloom tomato & Scottish buffalo mozzarella salad, sourdough wafers, smoked garlic & balsamic dressing</i>	£12

Mains

Wild Highland Venison (GF) <i>Loin of wild highland venison, potato rosti, braised carrot, spring onion spelt grain risotto, celeriac & vanilla puree, juniper jus</i>	£38
Scottish Beef Fillet <i>7oz fillet of Scottish beef, wild mushroom & spinach vol-au-vent, herb & Parma ham terrine, onion puree, Bourguignon sauce</i>	£48
Cajun Halibut & Tempura Scallop <i>Cajun spiced fillet of halibut, whipped avocado & cream cheese, coconut & coriander rice, roast pepper & corn salsa, tempura scallop</i>	£45
Rolled Sole <i>Rolled fillets of sole, stuffed with spinach and smoked salmon, courgette, garden pea & tomato tartlet, cray fish, lobster bisque</i>	£38
Duo of Roast Chicken <i>Roast chicken breast, bacon & maple crumb, sausage & apricot stuffed roast chicken thigh, fondant potato, Stornoway black pudding bon bon, tarragon jus</i>	£30

Sides

Triple cooked chips (Vg)	£6.50	Asparagus & rose harissa hollandaise (GF, V)	£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 gluten free diners)
(Please let us know of any food allergies or dietary requirements so that we can tailor our dishes accordingly)*



Desserts

Crème Brulée (V) <i>Classic crème brûlée, toasted honeyed pear bannock</i> (GF upon request)	£12
Whisky Baba (V) <i>Whisky baba, marmalade glaze, orange peel Chantilly cream, brown sugar parfait, whisky caramel</i>	£12
Yuzu Posset (V) <i>Yuzu posset, Amarena cherries, pâte sablée, almond praline</i> (GF upon request)	£12
Strawberry & Elderflower Cheesecake (V) <i>Baked strawberry & elderflower cheesecake, honeycomb ice cream</i>	£12
Coconut Italian Meringue <i>Coconut infused Italian meringue, coconut ice cream, puff pastry, dark chocolate sauce</i> (Vg & GF upon request)	£12
The Buttery's Grand Dessert <i>All the above on a grand sharing platter!</i> (Ideal for sharing)	£48
Trio of Ice-creams (V) <i>Brandy Basket with trio of home-made ice-creams</i> <i>Ask for today's flavours</i>	£10
Selection of I.J. Mellis Cheeses <i>Arran oatcakes, homemade chutney</i> (GF oatcakes available)	£17
Tea / Coffee & Petits Fours <i>(Coffee also available without Petits Fours)</i>	£6.50

(GF) – Gluten Free
(V) – Vegetarian
(Vg) – Vegan

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