

2 courses £35
3 courses £43



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 (GF)

*Gin & beetroot cured salmon gravlax,
lemon & horseradish whipped cream cheese, marinated beetroot*

Smoked Duck (GF)

Home smoked duck, lemon, artichoke, rocket, parmesan, chimichurri dressing

Scottish Buffalo Mozzarella Salad (V)

*Heirloom tomato & Scottish buffalo mozzarella salad, sourdough wafers,
smoked garlic & balsamic dressing*

Mains

Toulouse Sausage

Grilled Toulouse sausages, sobrasada, patatas bravas, onion puree & basil oil

Coley (GF)

Pan-fried fillet of coley, confit garlic, spring onion mash, classic mornay sauce

Sea Bream & Prawn (GF)

Pan fried fillets of sea bream, pan fried king prawn, sun blushed tomato & courgette risotto, basil pesto

Chicken Supreme

*Roast chicken supreme, maple & bacon crumb, apricot compote, Stornoway black pudding bon bon,
potato fondant, tarragon jus*

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 (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)*



Dessert

Trio of Ice-Creams (V)

Brandy Basket with trio of home-made ice-creams
(Ask for today's flavours)

Coconut Italian Meringue

Coconut infused Italian meringue, coconut ice cream, dark chocolate tuile, dark chocolate sauce
(Vg & GF upon request)

Strawberry & Elderflower Cheesecake (V)

Baked strawberry & elderflower cheesecake, honeycomb, vanilla ice cream

Selection of I.J Mellis Cheeses

(£6 supplement)

Arran oatcakes, homemade chutney
(GF oatcakes available)

Coffee & Petits Fours £6.50

(Coffee also available without Petits Fours)

GF – Gluten Free

V – Vegetarian

Vg – Vegan

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