



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 & parsnips (*GF, V*) £6.50

Separate Vegan/Vegetarian menu available on request.



Desserts

Trio of Ice Creams (V)

A brandy basket served with a selection of three homemade ice creams
Ask for today's flavours

Coconut Italian Meringue

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

Strawberry & Elderflower Cheesecake (V)

Baked strawberry & elderflower cheesecake, honeycomb ice cream

Selection of I.J. Mellis Cheeses

(£6 supplement)

Arran oatcakes, homemade chutney
(GF oatcakes available)

Tea/Coffee & Petits 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**