



Starters

Cullen Skink (GF)

Smoked haddock, leeks, potatoes & cream

Five Spiced Duck

Shredded five spiced duck, noodle & vegetable salad, toasted sesame seed dressing

Smoked Salmon (GF)

Beetroot-stained Scottish smoked salmon, lemon & dill whip, pickled vegetable & capers

Harissa Cauliflower (V, GF)

Roast harissa cauliflower, honeyed crowdie, pickled beetroot (contains nuts. Dish can be modified to suit vegan diners).

Mains

Highland Venison (GF)

Saddle of wild Highland venison, braised red cabbage, sweet potato, parsnip & sage crush, pickled walnut jus, redcurrant herb jelly

West Coast Halibut (GF)

Pan fried fillet of halibut, sauteed red onion potatoes, creamed spinach, lobster bisque

Thai Curry (Vg, GF)

Thai style green curry, sticky coconut rice & red chilli jam

Roast Chicken

Roast chicken breast wrapped in bacon, Macsween haggis, three onion potatoes, haggis bon bon, thyme & Arran mustard jus

Sides

Triple cooked chips (V, Vg) £6 / Creamed Cabbage & Bacon (GF) £5.50

Carrots, Toasted Almonds (GF, V) £5

Minted green beans, haricots verts & rocket (V, GF) £5 / Dauphinoise Potatoes (GF, V) £5

GF – Gluten Free / V – Vegetarian /Vg – Vegan

Please let us know of any food allergies or dietary requirements so that we can tailor our dishes accordingly. A discretionary 10% service charge will be applied to tables of 5 and more.





Desserts

Lemon Tart

Homemade lemon tart with lemongrass & coconut ice-cream

Vegan Apple Cake (Vg)

Vegan apple cake, chocolate & chilli syrup, chargrilled pineapple

Selection of I.J Mellis Cheeses (GF oatcakes available)

Arran oatcakes, homemade chutney

Crème Brulee (GF)

Classic crème brûlée, Iced passionfruit & rhubarb terrine

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Vg – Vegan

**** Menu is subject to change ****

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