

STARTERS

SOUP OF THE DAY

Served with our in House made Bread

4.95

TEXTURES OF HERITAGE BEETROOT VG

Pickle and Roasted, Arbikie Vodka and Red Beetroot Puree, Orange and Golden Beetroot Puree, Caramelised Orange Segments, Almond Feta Cheese Cake and Candied Walnuts

8.95

PRESSED HAM HOCK TERRINE

Duck Egg Mayonnaise, Charred Asparagus, Pea Shoots and an Apple Vinaigrette

7.95

AVOCADO SALAD VG

Quinoa, Olives, Pumpkin Seeds, Tomato Concasse, Shallot, Basil Oil and a Balsamic Reduction

7.95

LANGOUSTINE COCKTAIL

Avocado, Shallot, Tomato, Baby Gem Lettuce and Marie Rose Sauce

9.25

TOMATO AND PARMESAN GRATINEE TART

Puff Pastry topped with Sliced Plum Vine Tomato and Grated Parmesan Finished with Rocket and Pines Nut Salad

7.95

MAIN COURSES

AUBERGINE MILLE FEUILLE V(VG)

Ratatouille, Spinach, Arran Triple Cream Brie and Rocket

14.95

CHICKEN SUPREME

Toulouse Sausage and White Bean Cassoulet, Kale and Green Beans

15.95

ROASTED BUTTERNUT SQUASH RISOTTO V(VG)

Tomato Confit, Spinach, Mascapone Topped with a soft Poached Egg

14.95

AVOCADO SALAD VG

Quinoa, Olives, Pumpkin Seeds, Tomato Concasse, Shallot, Basil Oil and a Balsamic Reduction

13.95

PAN ROASTED DUCK BREAST

Carrot and Orange Puree, Cauliflower Puree, Fondant Potato, Chantenay Carrot, Turned Courgette and a Citrus and Root Ginger Jus

17.95

PAN SEARED WILD HALIBUT

Thyme Potato Rosti, Celeriac and Squid Ink Puree, Green Beans, Button Mushrooms and a Bordelaise sauce

20.50

RACK OF SCOTTISH LAMB

Texture of Heritage Carrots, Dauphinoise Potatoes and a Red Wine Lamb Jus

21.50

CHEFS FAVOURITES

SLOW COOKED PORK BELLY AND PAN SEARED KING SCALLOP

Caramelised Apple Puree, Smoked Bacon Powder, Black Pudding and Star Anise

Jus

9.95(Starter)

LOBSTER MACARONI AND CHEESE

Macaroni Pasta Bound in a Three Cheese sauce with Lobster Tail and Peas

11.95(Starter)

MUSSELS ALA CRÈME

White Wine Cream Sauce with Parsley served with Hand Cut Chips

14.95

ROASTED WHOLE LANGOUSTINES

In a Garlic, Lemon and Chilli Butter, House Salad and Our in House made

Bread

16.95

PAN ROASTED 18 DAY MATURED 10oz STRIPLOIN STEAK

Truffle and Parsley Fries, Cauliflower Puree, Baked Egg Parmeggiano and a Red wine Mushroom and Shallot

sauce

27.95

V - Vegetarian | G - Gluten Free | D - Dairy Free

Vegetarian, gluten free or dairy free option available