

## FOR THE TABLE

Complimentary selection of hand made breads served with infused oils, whipped brown butter, pomegranate molasses and olives.

Add a rosemary and garlic studded baked Arran brie with toasted pine nuts and heather honey (V) £14.00

## FROM THE GRILL

### PRIME SCOTTISH BEEF

Ribeye steak <sup>280g</sup> £33.95

Sirloin steak <sup>280g</sup> £31.95

Fillet steak <sup>225g</sup> £35.95

### CHOICE OF POTATOES

Dauphinoise potato gratin

Duck fat chips

Parsley and truffle fries (V)

Baby potatoes with garden herbs (V)

(All potatoes are gluten free)

### STEAKS TO SHARE

Chateaubriand for 2 £75.00  
650g-750g (Pre order only)

Beef tomahawk for 2 £85.00  
650g-750g (Pre order only)

### CHOICE OF SAUCES

Pink peppercorn and brandy sauce

Bone marrow compound butter

Blue cheese sauce (V)

Port and thyme jus

(All Sauces are gluten free)

All steaks served garlic and thyme confit tomatoes, cauliflower puree.  
Potatoes & sauces are included in price of steak dishes.

## SIDES AND STEAK TOPPERS

French onion rings £5.95

Breaded onion rings with caramelised onion, beef broth and gruyere cheese

House salad (V)(VG)(GF) £5.95

Macerated heritage tomatoes, roasted beetroot, toasted pine nuts, pickled shallots

Smoked cheese and lobster macaroni with garden peas For 1 £12.95  
For 2 £23.95

Charred baby broccoli £6.95

Green beans almondine (GF)(V)(VG) £5.95

Sauteed wild mushrooms with spinach and thyme (GF)(V)(VG) £5.95

West coast langoustines halved and roasted with garlic butter and parmesan £10.50

## MAINS

Monkfish (GF) £27.95

Monkfish wrapped in parma ham with king scallops white wine and leek split sauce, bubble & squeak cake, spring onion & parsley oil and crispy leeks

West coast langoustines £22.50

Served half with garlic butter, parmesan & herb crumb, citrus aioli, homemade bread and fries

Shetland mussels (GFA) £20.50

Mussels in a white wine and cream sauce with parsley & dill, served with homemade bread and fries

Caramelised shallot tart tatin (V)(VG) £17.50

Served with toasted pine nuts and our house salad

Roasted butternut squash, ricotta and spinach ravioli (V) £18.95

Served with sauteed mushrooms, sherry brown butter, toasted pumpkin seeds and crispy sage

Pan roasted loin of scottish venison (GFA) £28.50

Served with celeriac puree, wild mushrooms with spinach, asparagus, stornoway black pudding and blue berry jus

## DESSERTS

Mango, saffron and lime kulfi (V)(VG)(GF) £9.95

Served with pistachio crumble, mango gel, rose powder

Popcorn crème brulee (GFA) £10.50

Served with dark chocolate cremieux caramelised white chocolate and toasted peanut tuille, strawberry sorbet fresh strawberries and strawberry powder for garnish

Dark chocolate and orange pot (V)(GFA) £9.95

Served with chocolate soil, honey comb orange curd, tempered dark chocolate and caramelised orange segments

Selection of island cheeses with wooley's of Arran oaties For 1 £12.95  
Patterson's chutney, grapes, apple, celery, whipped brown butter. For 2 £22.50

## DESSERT COCKTAIL

Salted caramel white russian £8.95

WE USE MANY OF THE 13 ALLERGENS IN OUR MENU, OUR CHEFS ENDEAVOUR TO AVOID ANY CONTAMINATION WHERE AT ALL POSSIBLE HOWEVER DUE TO THE SMALL NATURE OF OUR KITCHEN WE CANNOT GIVE ANY GUARANTEE.

V - VEGETARIAN • VG - VEGAN • G.F - GLUTEN FREE • VGA - VEGAN AVAILABLE • GFA - GLUTEN FREE AVAILABLE

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