



## HOUSE RECOMMENDATIONS

Laurent-Perrier  
La Cuvée Brut NV  
125ML £15.00

Tissot Marie  
Blanc de Blanc Cremant, Jura  
125ML £7.50

Domaine Loron Beaujolais Blanc,  
Beaujolais, France  
175ML £13.75 • 500ML CARAFE £38.00

Ulumbaza,  
Springfontein, SA  
175ML £9.75 • 500ML CARAFE £28.00

## MARKET MENU

TWO COURSE • £21.50

Sunday – Thursday 12–7pm    Friday – Saturday 12–4pm

### STARTERS

SOUP OF THE DAY  
sea salt & rosemary focaccia  
[ASK SERVER FOR ALLERGENS]

SMOKED SALMON +£3  
sauce gribiche, dill, potato crisps [4, 5, 7, 9, 13]

BARREL AGED FETA  
caramelised butternut, cranberry,  
rosemary, heather honey [7]

CHICKEN LIVER PARFAIT  
thyme & orange jam, truffle dressing,  
toasted sourdough [2, 4, 7, 13]

MACSWEEN HAGGIS BON BONS  
Arran mustard &  
beech smoked mayonnaise [1, 2, 4, 7, 9, 13]

SCOTTISH BUFFALO MOZZARELLA  
beetroot, radicchio, pumpkin seed pesto [7, 13]

CHEESEBURGER SCOTCH EGG +£3  
burger sauce, pickled gherkin [1, 4, 7, 9, 13]

GIANT TIGER PRAWN TACO +£5  
frisée, Asian slaw, sesame & soy dressing [2, 3, 11, 12, 13]

### MAINS

227G FLAT IRON STEAK +£6  
fries, brandy & peppercorn sauce [7, 13]

GIANT TIGER PRAWN FREGOLA +£10  
Royal Greenland prawns, roasted red peppers,  
lobster bisque [2, 3, 5, 7, 8, 9, 12, 13]

284G PORK STEAK +£4  
charred hispi cabbage, crispy onion, celeriac,  
pickled shallot, Arran mustard sauce [1, 2, 7, 9, 13]

BEER BATTERED HADDOCK  
tartare sauce, malt vinegar mushy peas, chunky chips [2, 4, 5, 7, 9, 13]

170G BEEF BURGER  
crisp bacon, Monterey Jack cheese,  
peppercorn mayonnaise, fries [2, 4, 7, 9]

SEA BREAM FILLET  
Shetland mussel stew, sunblush tomato, peas [5, 7, 8, 13]

TACO  
tomato salsa, lahanosalata, sriracha mayonnaise, fries  
choose from:  
tempura chicken / haddock / roasted red peppers [2, 4, 5, 9]

BREAST OF FREE RANGE CHICKEN  
truffle creamed potato, pancetta, king oyster mushroom,  
red wine & shallot sauce [7, 13]

• Please ask your server for our Vegetarian Menu •

Please use our allergen key as a guide. Some dishes may vary slightly from time to time.  
Please inform staff members of any allergies, intolerances or dietary requirements so they can ensure all dishes are adapted accordingly.

Celery [1] Gluten [2] Crustaceans [3] Eggs [4] Fish [5] Lupin [6] Milk [7] Molluscs [8] Mustard [9] Peanuts [10]  
Sesame [11] Soybeans [12] Sulphur dioxide & Sulphites [13] Tree nuts [14]

A discretionary 10% service charge will be added to your bill. All gratuities are handled independently.

