



## 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

### SUNDAY ROAST

Flat Iron £22.50 • Roast Chicken £22.50 • Fillet Steak £38

### PRIVATE DINING IN OUR BOARDROOM

Ideal for corporate events and all celebrations for up to 32 guests.

## SNACKS

PERELLO GORDAL OLIVES [5, 14] • £6.75

SEA SALT & ROSEMARY FOCACCIA BREAD • £7.00  
aged balsamic, Perello extra virgin olive oil [2, 7, 13]

PANKO FRIED CUMBRAE OYSTERS x3 • £12.00  
citrus emulsion [3, 4, 7, 8, 9, 13]

CUMBRAE OYSTER • £4.00 EACH  
red wine vinegar & shallot dressing,  
lemon, tabasco [8, 13]

## STARTERS

SOUP OF THE DAY • £9.00  
sea salt & rosemary focaccia  
[ASK SERVER FOR ALLERGENS]

MARRBURY SMOKED SALMON • £14.00  
sauce gribiche, dill, potato crisps [4, 5, 7, 9, 13]

MACSWEEN HAGGIS BON BONS • £9.50  
Arran mustard & beech smoked mayonnaise [1, 2, 4, 7, 9, 13]

CHICKEN LIVER PARFAIT • £12.75  
thyme & orange jam, truffle dressing,  
toasted sourdough [2, 4, 7, 13]

CHEESEBURGER SCOTCH EGG • £14.00  
burger sauce, pickled gherkin [1, 4, 7, 9, 13]

WILD MUSHROOM TOAST • £12.75  
king oyster mushroom, tarragon, sourdough [2, 7]

GIANT TIGER PRAWN TACO • £16.00  
frisée, Asian slaw, sesame & soy dressing [2, 3, 11, 12, 13]

SCOTTISH BUFFALO MOZZARELLA • £12.75  
beetroot, radicchio, pumpkin seed pesto [7, 13]

BARREL AGED FETA • £12.75  
caramelised butternut, cranberry,  
rosemary, heather honey [7]

## MAINS

227G FILLET STEAK • £42.00  
chunky chips, brandy & peppercorn sauce [7, 13]

227G FLAT IRON STEAK • £24.50  
fries, brandy & peppercorn sauce [7, 13]

500G CHATEAUBRIAND TO SHARE • £85.00  
fries, brandy & peppercorn sauce plus one other side [7, 13]

GIANT TIGER PRAWN FREGOLA • £28.00  
Royal Greenland prawns, roasted red peppers,  
lobster bisque [2, 3, 5, 7, 8, 9, 12, 13]

BEER BATTERED HADDOCK • £23.00  
tartare sauce, malt vinegar mushy peas, chunky chips [2, 4, 5, 7, 9, 13]

170G BEEF BURGER • £19.00  
crisp bacon, Monterey Jack cheese,  
peppercorn mayonnaise, fries [2, 4, 7, 9]

VENISON LOIN • £34.00  
salt baked carrot, roasted beets,  
potato dauphine, blackberry jus [2, 4, 7, 13]

284G PORK STEAK • £22.00  
charred hispi cabbage, crispy onion, celeriac,  
pickled shallot, Arran mustard sauce [1, 2, 7, 9, 13]

COD FILLET • £28.00  
Shetland mussel stew, smoked sunblush tomato, peas [5, 7, 8, 13]

BREAST OF FREE RANGE CHICKEN • £24.00  
truffle creamed potato, pancetta, king oyster mushroom,  
red wine & shallot sauce [7, 13]

## SIDES

FRIES • £6.25

CHUNKY CHIPS • £6.75

TRUFFLE MAYONNAISE & AGED PARMESAN FRIES [4, 7, 9, 13] • £6.75

ROASTED BEETS, FETA, PICKLED SHALLOT [7, 13] • £6.75

HISPI CABBAGE • £6.75  
onion & herb crumb, Mull cheddar sauce [2, 7, 9]

SALT BAKED CARROTS [NOT VG] • £6.75

LEAF SALAD • £6.75  
radicchio, gem, frisée, pumpkin seed pesto [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.

