



SET MENU A

THREE COURSES • £40.00

STARTERS

SOUP OF THE DAY

sea salt & rosemary focaccia [ASK SERVER FOR ALLERGENS]

MARRBURY SMOKED SALMON

sauce gribiche, dill, potato crisp [4, 5, 7, 9, 13]

MACSWEEN HAGGIS BON BONS

Arran mustard & beech smoked mayonnaise [2, 4, 7, 9, 13]

CHICKEN LIVER PARFAIT

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

SCOTTISH BUFFALO MOZZARELLA

beetroot, radicchio, pumpkin seed pesto [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]

MAINS

227G FLAT IRON STEAK

fries, brandy & peppercorn sauce [7, 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]

COD FILLET

Shetland mussel stew, smoked sunblush tomato, peas [5, 7, 8, 13]

BREAST OF FREE RANGE CHICKEN

truffle creamed potato, pancetta,
king oyster mushroom, red wine & shallot sauce [7, 13]

DESSERTS

STICKY DATE PUDDING

butterscotch sauce, Arran vanilla ice cream [4, 7]

BLACKTHORN SALTED

CARAMEL AFFOGATO

shortbread [2, 4, 7]

DARK CHOCOLATE MOUSSE

cherry, caramel, chocolate tuile [4, 7]

WHITE CHOCOLATE CRÈME BRÛLÉE

raspberry, shortbread [2, 4, 7]

• 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.





SET MENU B

THREE COURSES • £50.00

STARTERS

SOUP OF THE DAY

sea salt & rosemary focaccia [ASK SERVER FOR ALLERGENS]

MARRBURY SMOKED SALMON

sauce gribiche, dill, potato crisp [4, 5, 7, 9, 13]

MACSWEEN HAGGIS BON BONS

Arran mustard & beech smoked mayonnaise [2, 4, 7, 9, 13]

CHICKEN LIVER PARFAIT

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

GIANT TIGER PRAWN TACO

frisée, Asian slaw, sesame & soy dressing [2, 3, 11, 12, 13]

BARREL AGED FETA

caramelised butternut, cranberry, rosemary, heather honey [7]

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]

MAINS

227G FILLET STEAK +£12

chunky chips, brandy & peppercorn sauce [7, 13]

VENISON LOIN

salt baked carrot, roasted beets,
potato dauphine, blackberry jus [2, 4, 7, 13]

284G PORK STEAK

charred hispi cabbage, crispy onion, celeriac,
pickled shallot, Arran mustard sauce [1, 2, 7, 9, 13]

COD FILLET

Shetland mussel stew,
smoked sunblush tomato, peas [5, 7, 8, 13]

BREAST OF FREE RANGE CHICKEN

truffle creamed potato, pancetta,
king oyster mushroom, red wine & shallot sauce [7, 13]

DESSERTS

STICKY DATE PUDDING

butterscotch sauce, Arran vanilla ice cream [4, 7]

BLACKTHORN SALTED

CARAMEL AFFOGATO

shortbread [2, 4, 7]

SCOTTISH CHEESE SELECTION +£5

house chutney, grapes,
sourdough crispbread [2, 7, 13]

DARK CHOCOLATE CRÉMEUX

cherry, caramel, chocolate tuile [4, 7]

WHITE CHOCOLATE CRÈME BRÛLÉE

raspberry, shortbread [2, 4, 7]

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