



daily specials menu available dependent on local produce availability  
menus are subject to change

## STARTERS

### SOUP OF THE DAY

crusty bloomer - butter (gfa, lf, v)

### GREEN THAI FISHCAKES

spicy plum jam - grilled lime - rocket

### GOAT'S CHEESE CROSTINI

confit red onion - crostini - balsamic glaze (gfa, v)

### CAJUN CHICKEN STRIPS

tomato and coriander salsa - tomato and red onion salad - (lf)

### PRAWN COCKTAIL

bloody mary marie rose - baby gem - brown bread (gf, lf)

### BLACK PUDDING BON BONS

pomme purée - Isle of Harris whisky cream (lfa)

### CULLEN SKINK

smoked trout - crusty bloomer (gfa)

# MAINS

## FISH AND CHIPS

crispy ale batter – peas – tartare sauce – chunky chips (gfa, lf)

## STEAK PIE

chunky braised beef – rich gravy – puff pastry – vegetables – potatoes (lf)

## SCAMPI

peas – tartare sauce – chunky chips (lf)

## HOMEMADE BEEF BURGER

brioche bun – baby gem – tomato – burger sauce – onions – gherkin – chunky chips (gfa, lf)

## WILD MUSHROOM STROGANOFF

smoked creamy mushroom sauce – rice (gf, v)

## SWEET CHILLI CHICKEN

pickled ginger & bacon – pink cream – rice – tenderstem broccoli (gf, lfa)

## SLOW ROASTED PORK BELLY

pork cheek & black pudding pave – crushed caper potatoes – roasted apple – pork quaver – vegetables (gfa, lfa)

## PAN FRIED SCOTTISH SALMON

spring onion mash – chablis cream – tenderstem broccoli – rainbow carrots (gf, lfa)

## SIRLOIN OF BEEF

mushroom – tomato – chunky chips (gf, lf)

## RIB EYE

mushroom – tomato – chunky chips (gf, lf)

# PASTA

NAPOLITANA tomato and basil (v)

ARRABBIATA tomato, basil and chilli (v)

AMATRICIANA tomato, basil, chilli and bacon

CONTADINA chicken, chorizo, tomato and basil

A LA VODKA ham, cream, tomato and basil

FRUTTI DI MARE seafood linguini

FORMAGGIO classic macaroni cheese (v)

## SIDES

chunky chips

garlic bread

onion rings

fries

truffle fries

side salad

## SAUCES

peppercorn sauce

whisky sauce

garlic butter

truffle sauce

café de paris butter

# LUNCH MENU

served until 4pm

## SANDWICHES

roast ham – arran mustard  
cheddar cheese – onion chutney (v)  
tuna mayo – red onion  
egg mayonnaise – lambs lettuce (v)

all sandwiches served with crisps and salad

## SALADS

grilled chicken  
pan fried salmon  
goat's cheese - beetroot (v)  
smoked salmon

all salads ; mixed leaves – cherry tomatoes – spring onion – chives – peashoots – honey  
mustard dressing

# DESSERT MENU

CRÈME BRÛLÉE OF THE DAY  
please ask server (gfa)

STICKY TOFFEE & TREACLE PUDDING  
vanilla ice cream

CHOCOLATE ORANGE & BAILEYS MOUSSE  
chantilly cream – biscoff crumb (gfa)

CRANACHAN  
raspberries – toasted oats – whisky cream (gfa)

HEIRLOOM CARROT & PISTACHIO CAKE  
vanilla butter icing – blood orange crème anglaise

SELECTION OF ICE CREAMS  
please ask your server for today's selection

CHEESES  
blue murder – morangie brie – smoked applewood – cheddar – red onion chutney