

NO DAIRY CONTAINING INGREDIENTS

• TO GET YOU STARTED •

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| Artisan Bread, dairy-free butter | £ 5.50 |
| Mixed Olives, marinated in oil, chillies & herbs | £ 6.00 |

Oysters



West Coast Oysters, shallot vinaigrette, tabasco, lemon

One £4 | Three £12 | Six £24

Add a glass of Taittinger, Brut Reserve NV | £14.50



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| Today's Home-made Soup, artisan bread, dairy-free butter VG | £ 8.00 |
| Duo of Smoked Salmon, saffron mayonnaise, lemon gel, micro salad | £14.00 |
| Haggis & Black Pudding Bon Bons, tomato dipping sauce <i>Pair with our Malt of The Month: ask your server for more details</i> | £11.50 |
| Heirloom Tomato Carpaccio VG | £ 9.50 |

• MAIN COURSES •

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| Sea Bream, braised baby gem, pancetta, garden pea broth | £23.00 |
| Roast Chicken Breast, fondant potato, braised red cabbage, carrot puree | £20.00 |
| Wild Garlic & Pesto Gnocchi VG <i>Recommended Wine:</i> Vermentino, Marius, Chapoutier, Rhône, France, 2021 £7.90 175ml | £17.50 |
| The Dome Steak Pie, puff pastry, black onion seed, tenderstem broccoli, mashed potato <i>Recommended Wine:</i> Cabernet Franc, Q, Zuccardi, Uco Valley, Mendoza, Argentina 2020 £12.00 175ml | £19.00 |
| White Bean & Vegetable Broth, pumpkin and sage tortellini VG <i>Recommended Wine:</i> Chianti Classico, Chianti Classico, Castellare di Castellina, Tuscany, Italy 2021 £11.20 175ml | £18.50 |

• FROM THE GRILL •

All of our beef come from locally raised fully traceable Grass-fed Scottish cattle, aged for a minimum of 21 days

8oz Fillet Steak £45.00
prime cut from the centre fillet, a lean and tender cut with delicate flavour, recommended rare
Recommended Wine: Châteauneuf-du-Pape, La Bernardine Chapoutier, Rhône, France 2019 | £16.90 175ml

10oz Ribeye Steak £39.00
beautifully marbled for a superb juicy full bodied flavour, recommended medium

10oz Sirloin Steak £37.00
tender cut, known for it's marbling and rich flavour, recommended medium rare

• SAUCES •

Pan Roasted Jus £ 3.50

Chimichurri VG £ 3.50

• SIDES •

Koffmann Fries VG £ 5.00

Baby Gem, Tomato, Vinegarette VG £ 4.50

Wilted Greens VG £ 5.50

Honey Carrots £ 4.50

• DESSERTS •

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| Ice Creams & Sorbets VG | £ 8.00 |
| Home-made Sticky Toffee Pudding, vanilla ice cream VG | £ 9.50 |

* VG-VEGAN

Please note, whilst every effort has been made to avoid cross contamination, our kitchen does handle dairy containing products.

Should you have any food allergies or intolerances, please let a member of staff know before placing your order.

A discretionary 10% service charge will be added to your bill.