

NO GLUTEN CONTAINING INGREDIENTS

This menu may not be suitable for Coeliacs (may contain wheat)

· TO GET YOU STARTED ·

Bread, tarragon & chive butter	£ 6.00
Mixed Olives, smoked sea salt butter	£ 6.00

Oysters



West Coast Oysters, shallot vinaigrette, tabasco, lemon
One £4 | Three £12 | Six £24



Add a glass of Taittinger, Brut Reserve NV | £15.50

Today's Home-made Soup, bread, locally made butter VG	£ 8.00
West Coast Scottish Mussels, coconut milk, chilli, coriander <i>Recommended Wine: Rioja Blanco, Vivanco, Rioja, Spain 2022 £9.00 175ml</i>	£12.50
Thinly Sliced Beef Carpaccio, home-cured egg yolk, shaved parmesan, lemon dressing	£16.50
Hot Smoked Salmon, salmon roulade, parma ham, cucumber	£14.00
Goat's Cheese, beetroot mousse, apple, radish	£13.50
Beetroot Hummus Bowl, chargrilled vegetables, gluten free toast VG <i>Recommended Wine: Fleurie, Château De Fleurie, Loron, Beaujolais, France 2021 £12.30 175ml</i>	£10.50

· MAIN COURSES ·

Cod, butterbean & chorizo casserole, samphire	£24.50
Free Range Chicken Breast, stuffed with a wild mushroom & tarragon mousse, truffle gratin potatoes, creamed leek & spinach, jus	£21.00
Scottish Highland Venison Steak, pepper crust, celeriac & potato puree, tenderstem broccoli, apple & carrot gel <i>Recommended Wine: Pinot Noir, Spy Valley, Marlborough, New Zealand 2020 £13.50 175ml</i>	£24.00
Sea Bass, green beans, steamed jasmine & coconut rice, Thai green sauce <i>Recommended Wine: Pinot Gris, Neudorf, Tiritiri, Nelson, New Zealand 2020 £11.00 175ml</i>	£23.00
Moroccan Stuffed Butternut Squash, green chilli & basil pesto VG	£17.50

· FROM THE GRILL ·

All of our beef comes 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

10oz Ribeye Steak £39.00
beautifully marbled for a superb juicy full-bodied flavour, recommended medium
Recommended Wine: Cabernet Sauvignon, Dry Creek, Sonoma County, California, USA 2018 | £13.00 175ml

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

· SAUCES ·

Peppercorn £ 3.50
Garlic & Herb Butter £ 3.50

· SIDES ·

Koffmann Fries VG £ 6.00
Rocket & Parmesan Salad £ 5.50
Baby Gem, Tomato, Vinaigrette VG £ 4.50
Truffle & Parmesan Fries £ 6.50
Mashed Potatoes £ 4.50
Honey Carrots £ 4.50

· DESSERTS ·

Ice Creams & Sorbets VG	£ 8.00
Home-made Sticky Toffee Pudding, vanilla ice cream	£ 9.50
White Chocolate Crème Brûlée	£10.00
IJ Mellis Cheese Board, oatcakes, quince jelly Prima Donna Maturo Cashel Blue Brie de Meaux <i>Recommended Wine: Cockburns L.B.V. Port £5.50 50ml</i>	£14.00

* VG-VEGAN

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