

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 | £14.50

Today's Home-made Soup, bread, locally made butter VG	£ 8.00
West Coast Scottish Mussels, coconut milk, chilli, coriander	£12.50
<i>Recommended Wine: Rioja Blanco, Vivanco, Rioja, Spain 2022 £8.50 175ml</i>	
Thinly Sliced Beef Carpaccio, home cured egg yolk, shaved parmesan, lemon dressing	£16.50
Burrata, heritage beetroot, pickled walnuts V	£13.00
Beetroot Hummus Bowl, chargrilled vegetables, gluten free toast VG	£10.50
<i>Recommended Wine: Fleurie, Château De Fleurie, Loron, Beaujolais, France 2021 £12.00 175ml</i>	

• MAIN COURSES •

Cod, green pea risotto, tenderstem broccoli	£23.00
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	£24.00
<i>Recommended Wine: Pinot Noir, Spy Valley, Marlborough, New Zealand 2020 £12.90 175ml</i>	
Monkfish Curry, green beans, steamed jasmine & coconut rice, thai green sauce	£21.50
<i>Recommended Wine: Pinot Gris, Neudorf, Tiritiri, Nelson, New Zealand 2020 £10.70 175ml</i>	
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 | £12.50 175ml

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

• SAUCES •

Peppercorn	£ 3.50
Chimichurri	£ 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 VG	£ 9.50
White Chocolate Crème Brûlée	£10.00
I.J Mellis Cheese Board, oatcakes, quince jelly	£14.00
Prima Donna Maturo Cashel Blue Brie de Meaux	
<i>Recommended Wine: Cockburns L.B.V. Port £6.00 50ml</i>	

* 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.