

NO DAIRY CONTAINING INGREDIENTS

·TO GET YOU STARTED·

Gordal Pitted Green Olives	£ 6.00
Artisan Bread, lemon oil	£ 5.00

·STARTERS·

Today's Home-made Soup, artisan bread, VG	£ 6.50
Scottish Smoked Salmon, caperberry salad and lemon dressing	£12.50
Haggis Croquette, red onion & chilli jam (<i>vegetarian haggis available</i>)	£ 9.00

·MAIN COURSES·

Moroccan Lentil & Chickpea Casserole, spinach, potato VG	£16.00
Miso, Soy & Garlic Aubergine, sesame rice, crisp asian slaw VG	£15.50
8oz Tweed Valley Ribeye Steak, grilled plum tomato, Kauffman fries	£30.00
Rump of Scottish Lamb, fondant potato, pea purée, mint infused jus	£26.50

·SIDES·

Wilted Greens	£ 4.00
Cumin Roasted Carrots	£ 4.00
Skin on Fries	£ 4.00

·DESSERTS·

Ice Creams and Sorbets VG	£ 6.50
Winter Spiced Poached Pear, vanilla ice cream, forest berries	£ 8.00
Dark & White Chocolate Brownie, raspberry coulis VG	£ 7.50

* 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.