

• TO GET YOU STARTED •

Artisan Bread, balsamic reduction, olive oil	£ 5.00
Olives, marinated in green and red chillies and herbs	£ 4.50

• STARTERS •

Today's Home-made Soup, artisan bread	£ 6.50
Haggis, Neeps and Tatties, whisky sauce	£ 9.00
Chicken Liver Parfait, apple and walnut chutney, mini-Arran oatcakes	£ 8.50
Spiced Sweet Potato Cakes, cucumber salsa, chilli and mango dressing VG	£ 8.50
Caesar Salad, anchovies, gem lettuce, sourdough croutons, caesar dressing	£ 9.00
Buffalo Farm Scottish Mozzarella and Heritage Tomatoes, balsamic shallots	£ 9.00
Scottish Smoked Salmon, red onion, capers, horseradish emulsion, rye bread	£12.50
Cullen Skink, soft poached egg, sourdough bread	£ 9.50

• MAIN COURSES •

Corn Fed Chicken Breast, dauphinoise potatoes, tender stem broccoli, mini sage Yorkshire pudding, red wine jus	£18.00
Pan Roasted Sea Bream Fillets, smoked mussel velouté, baby spinach, crushed potatoes	£20.00
Dome Classic Burger, scotch beef, smoked cheddar, sweet cured streaky bacon, garlic mayonnaise, skin-on fries	£17.00
10oz Scotch Beef Flat Iron Steak, (<i>recommended medium rare</i>), herb-crusted vine tomato, skin-on fries, garlic and herb butter or cracked black peppercorns	£24.00
7oz Fillet Steak herb-crusted vine tomato, skin-on fries, garlic and herb butter or cracked black peppercorns	£40.00
Wild Mushroom, Leek and Fennel Risotto, shaved parmesan, garden herbs	£16.00
Baked Salmon Fillet, charred asparagus, mashed potato, lemon butter sauce	£20.00
Seared Cauliflower Steak, curried chickpea stew, pickled red onions, VG	£15.00
Lamb Rump, potato fondant, minted mushy peas	£21.00

• SIDES •

Rocket and Parmesan Salad	£ 4.50	Baby Potatoes, Chive Butter	£ 3.50
Portobello Mushrooms, Lemon and Garlic Oil	£ 3.50	Tenderstem Broccoli, Soy, Garlic	£ 4.00
Skin on Fries	£ 3.50	Green Beans, Chili, Lemon	£ 3.50
Truffle and Parmesan Fries	£ 4.00		

• DESSERTS •

Ice Creams and Sorbets VG	£ 6.00
Sticky Toffee Pudding, toffee sauce, vanilla ice cream	£ 7.50
Blueberry and Honey Crème Brûlée, shortbread	£ 7.50
Chocolate Mousse, boozy cherries, nutty granola	£ 7.50
Warm Chocolate Brownie, coconut ice cream, caramelised mango and cardamom VG	£ 7.50
IJ Mellis' Great British Cheeses, grapes, plum chutney, selection of crackers	£11.00

* VG-VEGAN

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.

·TABLE D'HOTE·

Available 12pm - 6:30pm Every Day

2 Courses £17.50 | 3 Courses £22.50

Today's Soup

Filo Wrapped Haggis
whisky sauce

Warm Goats' Cheese Salad
beetroot and orange and honey dressing

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Mince and Tatties
buttered carrots

Battered Haddock
garden peas, skin on fries

Tagliatelle Primavera

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Lemon Tart
vanilla cream, raspberry coulis

Today's Cheese and Biscuits

Ice Creams and Sorbets

OUR RECOMMENDATIONS

·APERITIF·

Cocktails

Aperol Spritz	£ 9.50
Ardècheoise Royale	£12.50
House Negroni	£ 9.50

Non Alcoholic Cocktails

Faux Kir Royal	£ 6.00
NO-perol Spritz	£ 6.00

Champagne & Sparkling

Taittinger, Brut Reserve NV	£65.00 / £10.90
Taittinger, Prestige Rosé NV	£85.00 / £14.90
Perrier Jouët Brut NV	£75.00
Prosecco Spumante Extra Dry	£35.00 / £ 6.70

·DIGESTIF·

Cocktails

Mr Kipling	£ 9.50
Pear With Me	£10.00
Old Fashioned Scotsman	£10.00
Espresso Martini	£10.00

Liqueur

Amaretto	£ 4.20
Crème de Menthe	£ 4.20
Limoncello	£ 4.20
Baileys Irish Cream	(50 ml) £ 5.00
Gaelic Coffee- Whisky	£ 8.00

Also available with other spirits