

· TO GET YOU STARTED ·

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

· STARTERS ·

Today's Home-made Soup, artisan bread, local butter VG	£ 6.50
Cullen Skink, smoked haddock, potatoes, white onion	£10.00
Chicken Liver Pate, chargrilled tomato chutney, Isle of Arran oatcakes	£ 9.50
Haggis Croquette, red onion & chilli jam (<i>vegetarian haggis available</i>)	£ 9.00
Scottish Smoked Salmon, chive cream cheese, caperberry salad, fresh lemon	£12.50
Dome Mezze Plates, aubergine caponata, smoked chickpea & spinach salad, marinated feta cheese, warm flat bread	£ 9.50

· MAIN COURSES ·

Braised Daube of Beef, mustard mashed potato, tenderstem broccoli, bacon crisp	£18.50
Oven Roasted Chicken Breast, wild mushroom potato cake, green peppercorn jus	£16.50
Fishcake, Katsu curry sauce, poached egg	£17.00
Moroccan Lentil & Chickpea Casserole, spinach, potato VG	£16.00
Miso-Glazed, Soy & Garlic Aubergine, sesame rice, crisp asian slaw VG	£15.50

· FROM THE GRILL ·

8oz Tweed Valley Ribeye Steak, chilli garlic butter, grilled plum tomato, Koffmann fries	£30.00
Dome Burger, Koffmann fries, cajun mayo, tomato, lettuce, cheese	£16.50
Rump of Scottish Lamb, fondant potato, pea purée, mint infused jus	£26.50

· FROM THE SEA ·

Butter Roasted Cod Fillet, lemon & parsley crumb, peas, garlic fried capers, potato ragout	£22.00
Seafood Linguine, courgette, cherry tomato	£18.50
Tuna Steak, asian slaw, lemon crème fraiche	£24.00
Pan Seared Sea Trout, baby potatoes, fine beans, shallots, chilli garlic butter, spring onion	£23.00

· SIDES ·

Cumin Roasted Carrots	£ 4.00	Parmesan Fries	£ 5.00
Skin on Fries	£ 4.00	Wilted Greens	£ 4.00
Rocket & Parmesan Salad	£ 4.50		

· DESSERTS ·

Ice Creams and Sorbets VG	£ 6.50
Sticky Toffee Pudding, toffee sauce, vanilla ice cream, candied orange peel	£ 8.00
Lemon & Passionfruit Tart, candyfloss ice cream	£ 8.00
Chocolate & Coffee Parfait, dark chocolate sable	£ 8.50
IJ Mellis' Great British Cheeses, apple chutney, pickled onion, oatcakes	£14.00

* VG-VEGAN

• TABLE D'HOTE •

Available 12pm - 6:30pm Every Day

2 Courses £19.50 | 3 Courses £25.00

Today's Soup VG

Vegetable Terrine
Piccalilli VG

Warm Smoked Haddock
black pudding, poached egg,
dressed rocket salad, sourdough croutons

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Battered or Breaded Haddock Fillet,
mushy peas, skin on fries, pickled red onions

Tomato & Chilli Pasta
courgette

Cottage Pie
Vegan option available VG

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Lemon Tart
vanilla cream, raspberry coulis

IJ Mellis' Great British Cheeses,
Pickled onion, apple chutney, oatcakes
(£5 Supplement)

Ice Creams and Sorbets VG

• OUR RECOMMENDATIONS •

• APERITIF •

Cocktails

Champagne Classic £15.00
Martini | Vodka or Gin £10.00
Negroni £10.00

Non Alcoholic Cocktails

Prohibition No.2 £ 5.00
Virgin Mary £ 5.00

Champagne & Sparkling

Taittinger, Brut Reserve NV £69.00 / £12.50
Taittinger, Prestige Rosé NV £85.00 / £14.90
Perrier Jouët Brut NV £75.00
Belstar NV, Prosecco DOC, Italy £38.00 / £ 6.90

• DIGESTIF •

Cocktails

Mr Kipling £10.00
Mojito £10.00
Old Fashioned £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 £ 8.50
also available with other spirits

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.