

NO GLUTEN CONTAINING INGREDIENTS

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

• TO GET YOU STARTED •

Genius Bread, tarragon & chive butter	£ 5.50
Mixed Olives, marinated in oil, chillies & herbs	£ 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, genius bread, locally made butter VG	£ 8.00
Scottish Mussels, cream, white wine, garlic sauce <i>Recommended Wine: Albarino, A20, Bodegas Castro Martin, Galicia, Spain 2021 £10.20 175ml</i>	£12.50
Pressed Terrine of Scottish Game & Pistachio, house pickled vegetables	£12.00
Beetroot Cured Salmon, cream cheese, chive oil, capers <i>Recommended Wine: Godello, Maruxa, Virgin de Galir, Galicia, Spain 2020 £10.20 175ml</i>	£14.00
Courgette Tartare, semi-dried tomato, lime, toasted nuts, micro herb salad, seeded sourdough VG	£10.00

• MAIN COURSES •

Sea Bream Fillet, courgette risotto, samphire <i>Recommended Wine: Pouilly-Fuissé, Les Petites, Louise Jadot, Mâconnais, France 2022 £15.90 175ml</i>	£23.00
Pan Roasted Chicken, wild garlic roasted mushroom, red onion, savoy cabbage, mustard jus	£20.00
Roasted Aubergine, tomato, courgette & red pepper cassoulet VG	£18.00

• FROM THE GRILL •

All of our beef come from locally raised fully traceable Grass-fed Scottish cattle, aged for a minimum of 21 days

8oz Fillet Steak <i>prime cut from the centre fillet, a lean and tender cut with delicate flavour, recommended rare</i> <i>Recommended Wine: Châteauneuf-du-Pape, Vieux Chevalier, Rhône, France 2021 £16.20 175ml</i>	£45.00
10oz Ribeye Steak <i>beautifully marbled for a superb juicy full bodied flavour, recommended medium</i>	£39.00
10oz Sirloin Steak <i>tender cut, known for it's marbling and rich flavour, recommended medium rare</i>	£37.00

• SAUCES •

Peppercorn	£ 3.50
Chimichurri	£ 3.50
Garlic & Herb Butter	£ 3.50

• SIDES •

Koffmann Fries VG	£ 4.50
Rocket & Parmesan Salad	£ 5.50
Buttered Herb Potatoes	£ 4.50
Truffle & Parmesan Fries	£ 5.50
Wilted Greens	£ 5.50
Mashed Potatoes	£ 4.00

• DESSERTS •

Ice Creams & Sorbets VG	£ 8.00
Home-made Sticky Toffee Pudding, winter berries, vanilla ice cream VG	£ 9.50
White Chocolate Dome, honeycomb & raspberry crumble	£12.50
Panna Cotta, chocolate ganache, hazelnut praline	£12.00
I.J Mellis Cheese Board, Scottish biscuit selection, quince jelly Prima Donna Maturo Cashel Blue Brie de Meaux	£14.00
<i>Recommended Wine: Cockburns L.B.V. Port £5.50 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.