

NO GLUTEN CONTAINING INGREDIENTS

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

• TO GET YOU STARTED •

Genius Bread, tarragon & chive butter	£ 5.00
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 | £13.50

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 £9.50 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 £9.50 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 £13.90 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 £45.00

prime cut from the centre fillet, a lean and tender cut with delicate flavour, recommended rare

Recommended Wine: Châteauneuf-du-Pape, Vieux Chevalier, Rhône, France 2021 | £14.90 175ml

10oz Ribeye Steak £39.00

beautifully marbled for a superb juicy full bodied flavour, recommended medium

10oz Sirloin Steak £37.00

tender cut, known for it's marbling and rich flavour, recommended medium rare

• 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 Cheeses, apple chutney, pickled onion, oatcakes £14.00

Recommended Wine: Cockburns L.B.V. Port | £5.50 50ml

* 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.