

NO GLUTEN CONTAINING INGREDIENTS

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

• TO GET YOU STARTED •

Gordal Pitted Green Olives	£ 6.00
Ciabatta, whipped brown butter	£ 5.00

• STARTERS •

Today's Home-made Soup, gluten-free bread, local butter VG	£ 6.50
Cullen Skink, smoked haddock, potatoes, white onion, crispy leek	£10.00
Chicken Liver Pate, chargrilled tomato chutney, gluten-free oatcakes	£ 9.50
Burrata, nduja, heritage tomato, ciabatta	£13.00
Scottish Smoked Salmon, chive cream cheese, caperberry salad, fresh lemon	£13.00
Goats Cheese Mousse, beetroot carpaccio, candied hazelnuts	£ 9.50
Dome Mezze Plates, aubergine caponata, smoked chickpea & spinach salad, marinated feta cheese, ciabatta VG	£10.00

• MAIN COURSES •

Grilled Aubergine, fennel, pak choi, miso broth VG	£16.00
<i>Recommended Wine: Valpolicella Classico, La Dama, Veneto, Italy 2021 £8.90 175ml</i>	
Pan Fried Chicken Breast, sun-blushed tomato mousse, potato gratin	£18.00
Rump of Scottish Lamb, fondant potato, pea purée, mint infused jus	£29.00
<i>Recommended Wine: Rioja Crianza, Viña Real, Rioja, Spain 2019 £7.20 175ml</i>	
Pan Seared Sea Trout, baby potatoes, fine beans, shallots, chilli garlic butter, spring onion	£23.00
<i>Recommended Wine: Pouilly-Fuissé, Les Petites Pierres, Louis Jadot, Mâconnais, France 2020 £11.50 175ml</i>	
Seasonal Salad, please ask your server for our current seasonal salad VG	£15.00

• 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*

10oz Ribeye Steak £39.00
*beautifully marbled for a superb juicy full
bodied flavour, recommended medium*

10oz Flat Iron Steak £25.00
*a shoulder cut giving a rich beefy flavour,
recommended medium rare*

Pork Chop £23.00
French trimmed, served on the bone

• SAUCES •

Garlic Butter	£ 3.50
Salsa Verde VG	£ 3.50
Peppercorn	£ 3.50

• SIDES •

Koffmann Fries VG	£ 4.00
Parmesan Fries	£ 5.00
Rocket & Parmesan Salad	£ 4.50
Garlic Wild Mushrooms VG	£ 5.00
Chilli & Lemon Tenderstem Broccoli VG	£ 4.50

• DESSERTS •

Ice Creams and Sorbets VG	£ 6.50
Great British Cheeses, apple chutney, gluten-free oatcakes	£14.00
<i>Recommended Wine: Cockburns L.B.V. Port £5.00 50ml</i>	
Chocolate Orange Tart, raspberry coulis, fresh berries VG	£ 9.50
Sticky Toffee Pudding, toffee sauce, vanilla ice cream, candied orange peel VG	£ 8.00

* 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.