

NO DAIRY CONTAINING INGREDIENTS

• TO GET YOU STARTED •

Artisan Bread, dairy-free 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, artisan bread, dairy-free butter VG	£ 8.00
Duo of Smoked Salmon, saffron mayonnaise, lemon gel, micro salad	£14.00
Haggis & Black Pudding Bon Bons, tomato dipping sauce <i>Pair with our Malt of The Month: ask your server for more details</i>	£11.50
Heirloom Tomato Carpaccio VG	£ 9.50

• MAIN COURSES •

Roast Chicken Breast, fondant potato, braised red cabbage, carrot puree	£20.00
Wild Garlic & Pesto Gnocchi VG <i>Recommended Wine: Vermentino, Marius, Chapoutier, Rhône, France, 2021 £7.90 175ml</i>	£17.50
The Dome Steak Pie, puff pastry, black onion seed, tenderstem broccoli, mashed potato <i>Recommended Wine: Cabernet Franc, Q, Zuccardi, Uco Valley, Mendoza, Argentina 2020 £12.00 175ml</i>	£19.00
White Bean & Vegetable Broth, pumpkin and sage tortellini VG <i>Recommended Wine: Chianti Classico, Chianti Classico, Castellare di Castellina, Tuscany, Italy 2021 £11.20 175ml</i>	£18.50

• 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, La Bernardine Chapoutier, Rhône, France 2019 | £16.90 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 •

Pan Roasted Jus £ 3.50

Chimichurri VG £ 3.50

• SIDES •

Koffmann Fries VG £ 5.00

Baby Gem, Tomato, Vinegarette VG £ 4.50

Wilted Greens VG £ 5.50

Honey Carrots £ 4.50

• DESSERTS •

Ice Creams & Sorbets VG	£ 8.00
Home-made Sticky Toffee Pudding, vanilla ice cream VG	£ 9.50

* VG-VEGAN

Please note, whilst every effort has been made to avoid cross contamination, our kitchen does handle dairy 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.