

NO DAIRY CONTAINING INGREDIENTS

• TO GET YOU STARTED •

Artisan Bread, dairy-free butter	£ 6.00
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 | £15.50



Today's Home-made Soup, artisan bread, dairy-free butter VG	£ 8.00
West Coast Scottish Mussels, coconut milk, chilli, coriander <i>Recommended Wine: Rioja Blanco, Vivanco, Rioja, Spain 2022 £9.00 175ml</i>	£12.50
Beetroot Hummus Bowl, chargrilled vegetables, warm flat bread VG <i>Recommended Wine: Fleurie, Château De Fleurie, Loron, Beaujolais, France 2021 £12.30 175ml</i>	£10.50
Edamame Bean Spiced Pesto, warm flat bread VG	£10.50

• MAIN COURSES •

Cod, butterbean & chorizo casserole, samphire	£24.50
Scottish Highland Venison Steak, pepper crust celeriac & potato puree, tenderstem broccoli, apple & carrot gel <i>Recommended Wine: Pinot Noir, Spy Valley, Marlborough, New Zealand 2020 £13.50 175ml</i>	£24.00
Sea Bass, green beans, steamed jasmine & coconut rice, Thai green sauce <i>Recommended Wine: Pinot Gris, Neudorf, Tiritiri, Nelson, New Zealand 2020 £11.00 175ml</i>	£23.00
Pea & Shallot Tortellini, pea puree, rocket salad, asparagus VG	£18.00
Moroccan Stuffed Butternut Squash, green chilli & basil pesto VG	£17.50

• FROM THE GRILL •

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

8oz Fillet Steak	£45.00
<i>prime cut from the centre fillet, a lean and tender cut with delicate flavour, recommended rare</i>	
10oz Ribeye Steak	£39.00
<i>beautifully marbled for a superb juicy full-bodied flavour, recommended medium</i>	
<i>Recommended Wine: Cabernet Sauvignon, Dry Creek, Sonoma County, California, USA 2018 £13.00 175ml</i>	
10oz Sirloin Steak	£37.00
<i>tender cut, known for its marbling and rich flavour, recommended medium rare</i>	

• SAUCES •

Pan Roasted Jus	£ 3.50
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• SIDES •

Koffmann Fries VG	£ 6.00
Baby Gem, Tomato, Vinaigrette VG	£ 4.50
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.