



Dinner

Breads and Dips

(ng) Tomato Pesto & Chorizo Mozzarella Focaccia Bread	7.5
(ng) Herb and Sea Salt Flatbread – Hummus	6.5

Starters

(v)(ng) Avocado, Grilled Black Pudding & Red Apple Salad with Aged Balsamic	11.95
(v) (ng) Homemade Soup of The Day	7.95
(ng) Breaded "Campbell's" Haggis Fritters, Honey and Grain Mustard Dressing	11.5
(ng) Warm Peat Smoked Haddock & Leek Flan with Cumin Mayonnaise	13.5
(v) (ng) Brie & Parma Ham Spring Roll , Cranberry, Red Onion & Thyme Sauce, Aged Balsamic	12.95
(ng) Rustic Pork & Herb Terrine, Pickled Vegetables, Melba Toast	12.5

Main

(ng) Slow Cooked Confit Duck Leg, Butternut Squash Puree, Aromatic Jus, Dauphinoise Potatoes	26.95
(ng) Grilled Sea Bream Fillet, King Prawns, Roast Vegetables, Potatoes, Sun Dried Tomato Dressing	28
(ng) (v) Sweet Potato, Spinach & Chick Pea Curry , Sesame Courgette Fritters	22.5
(ng) Chicken Breast, White Cabbage, Chive Mash, Grilled Chorizo, Chestnut Mushrooms Cream	23.95
(ng) Breaded Scabster Plaice, Twice Cooked Chips, Fresh Pea Puree, Tartar Sauce	23.5
(ng) Strips of Angus Beef Fillet, Peppercorn Sauce , Rocket, Parmesan, Hand Cut Chips	37.5
Sides; Hand Cut Twice Cooked Chips , Charred Green Vegetables, New Potatoes	4.95

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Cinnamon Ice Cream	10.95
Strawberry Pavlova, Vanilla Cream, Raspberry Sauce,	11.5
(ng) Homemade Ice Cream and Sorbets	5, 6.5, 8
Spiced Ginger Custard Mousse, Poached Pears, Chocolate Sauce, Amaretti Crumb	11.5
Warm Pecan & Syrup Tart, Vanilla Sauce, Vanilla Ice Cream	11.95
(ng) Mature Scottish Artisan Farmhouse Cheeses – Frozen Grapes – Chutney – Biscuits	14.5

Dessert Wine & Port Served by the Glass, Liqueurs and Malt Whisky List Available

Selection of Freshly Ground Coffee or Tea from 3.30

Gaelic Coffee 9.50

Some Dishes Include Allergenic Ingredients. If you require Information, Please Ask a Member of Staff.

(v) Vegetarian (ng) Non-Gluten Containing Ingredients –These Dishes CAN BE altered – Please advise