



LUNCH

Starters

(ng) Country Style Pork, Gammon and Chicken Liver Terrine, Chutney, Melba Toast	10.5
(v) (ng) Homemade Soup of The Day	6.5
(ng) Breaded "Campbell's" Haggis Fritters, Redcurrant & Port Dressing	9.5
(ng) Hot Smoked Salmon, Potato, Avocado, Black Olive, Cos lettuce Salad, Dill Mayonnaise	11.95
(v)(ng) Goats Cheese Tempura, Beetroot & Caramelised Red Onions, Rocket, Aged Balsamic	9.75
(v) (ng) Baked Portobello Mushroom, (Black Pudding), Mozzarella, Herb Crust, Tomato Pesto	9.95

Main

(ng) Slow Cooked Pork Belly, Red Cabbage, Blueberry & Thyme Jus, Turnip, Croquet Potatoes	19.95
(ng) Baked Scabster Cod Fillet, Pea Crust, Crushed Potatoes, Mangetout, Cullen Skink	22.5
(ng) (v) Wild Mushroom Linguini, Garlic & Herb Cream Sauce, (Bacon) Feta Cheese.	18.5
(ng) Breast of Chicken, Tikka Curry Sauce, Basmati Rice, Roast Peppers, Vegetable Pakoras	20.5
(ng) Breaded Peterhead Plaice - Twice Cooked Chips - Fresh Pea Puree - Tartar Sauce	19.95
(ng) Strips of Angus Beef Fillet, Peppercorn Sauce, Rocket & Bacon Salad, Hand Cut Chips	24

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Cinnamon Ice Cream	8.95
Caramelised Lemon Tart, Homemade Mixed Berry Sorbet	9.5
(ng) Home Made Ice Creams and Sorbets	5, 6.5, 8
(ng) Salted Caramel Honeycomb Meringue, Candied Banana, Chocolate Sauce, Amaretti Crumb	9.25
(ng) Apple & Bramble Crumble, Vanilla Ice Cream	8.75
(ng) Mature Scottish Artisan Farmhouse Cheeses - Frozen Grapes - Chutney- Biscuits	12.5
Selection of Freshly Ground Coffee or Tea	from 3.10

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 to your needs - Please advise when ordering

Additional Vegetarian / Vegan Dishes Available on Request