

# **LUNCH & DINNER**

## WHILE YOU WAIT

Catalonian Gordal olives

Bread selection - homemade dip

Bar mix selection

£3.75 each

# STARTER

Soup of the day £5.50
- crusty bread and butter

Honey roast heritage beets £7.00
- goats cheese mousse, caramelised fig

£8.00

- Bloody Mary jelly, avocado cream, kohlrabi and wasabi slaw

# STARTER or MAIN... You decide!

Salmon tartar

Tender leaf salad – grilled halloumi, dry roasted walnuts, sweet pickled pear, balsamic and Dijon mustard dressing

Haggis – potato and turnip stack, whisky and mustard cream

\$\frac{\pmathcal{E}}{6.00/\pmathcal{E}}\$12.00

Smoked mackerel paté – cucumber and dill, radish, toasted sourdough

\$\frac{\pmathcal{E}}{6.00/\pmathcal{E}}\$14.00

Chicken liver parfait – confit shallots, bramble gel, dukkha crumb, toasted brioche

\$\frac{\pmathcal{E}}{6.00/\pmathcal{E}}\$14.00

#### MAIN

Baked pumpkin – grilled shallots, roast garlic purée, confit cherry tomatoes, stilton crumb £14.00

Poached fillet of plaice – artichoke hearts, buttered potato, fennel velouté, dill oil £15.50

Slow cooked Ayrshire pork cheek – boulangère potatoes, burnt apple purée, £16.00
caramelised apples, cider syrup, Madeira jus

Butter roast smoked Peterhead haddock – wilted spinach, poached egg, kedgeree £16.00
Roast breast of duck – salt baked celeriac, autumn mushrooms, glazed parsnips £18.00

Sirloin steak frites – garlic butter, mixed salad leaves (8oz 35 day aged Scottish beef) £25.50

# SIDES

Mixed leaf salad - pickled radish, cucumber and balsamic dressing	£3.50
Tender stem broccoli - ginger, garlic oil	£3.75
Spiced roast autumn vegetables	£3.75
Fries - curry mayonnaise	£3.75
Sauté new potatoes - wild mushrooms	£4.00

### **DESSERT**

Ice cream selection - freshly churned in the Isle of Arran, Edinburgh shortbread	£6.00
Apple and mixed berry hobnob crumble - vanilla custard	£6.50
Tiramisù - morello cherries, roast hazelnut crumb	£7.00
Rich chocolate layered cake - candied orange, clotted cream	£7.00
Scottish cheese - honeycomb, chutney, crackers	£8.50

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.

All prices are inclusive of VAT at current rate. A discretionary service charge of 10% will be added to tables of 8 or more.

