



Menu

While you wait

Bread, olive oil & balsamic £5.50 || Marinated olives £4.50 || Avocado, lime & coriander
Hummus, warm flat bread £5.95 || All 3 £15

Starters

Homemade soup, fresh bread & butter £5.95 V GF

Creamy Cullen Skink, fresh bread & butter £9.95 V GF

Crispy Breaded Brie, Fig chutney £7.85 V

Sour Dough bruschetta, topped with, sun-dried tomatoes, roasted red peppers, burrata,
balsamic dressed rocket £8.26 V

Haggis, Neeps & Tatties, whisky sauce £8.50

Vegi haggis, Neeps & Tatties, garlic butter £7.95 V

Prawn & crayfish cocktail, caviar, served on a bed of crisp salad leaves, with buttered brown
bread & lemon £8.95 GF V

Homemade nacho chips, topped with melted cheddar, guacamole, salsa, sour cream &
jalapeños £6.95 GF V

Chicken liver & brandy pate, salad Garni, red onion marmalade, oatcakes £7.95 GF

Pan seared scallops, creamy carbonara, Parmesan & crispy shallots £12.95 GF V

Smoked Mackerel rilette, toasted sour dough, topped with pickled cucumbers & gherkin
salsa, fresh mint £9.95 V

Sharers

Mucho nachos, Homemade nacho chips topped with melted cheddar, salsa, guacamole, sour
cream & jalapeños £12.95 GF V

Baked Burrata, fig chutney, warm sour dough & focaccia £16.95 V





Mains Pub classics

Beer Battered or Breaded North Sea Haddock, chunky chips, Garden peas or salad Garni, GF available £17.95

Burgers, Wagyu, Venison or Breaded Chicken, served on a toasted buttermilk burger roll, lettuce, tomato, onion mayo, caramelised onions, skinny fries £17.75

Tradional pies, Choice of Steak, Chicken ham & leek, or lamb & black pudding, served with mash or chunky chips, seasonal veg £17.95

Fish pie, selection of fish & shellfish cooked in a creamy herb sauce, topped with smoked cheddar mash & crispy onions, with a crisp side salad & Tender stem broccoli £17.95

Steak, Scotch sirloin hand cut to your preferred size,

{8oz £23:50, 10oz £27, 12oz £29, 20oz £45}

All served with grilled tomato & dressed rocket.

Remember and choose a side & sauce, individually priced,

Pepper, Haggis, blue cheese, garlic butter or katsu butter £2.50 each

Butternut & lentil Wellington, walnut & apple mash, asparagus, warm cranberry & orange sauce £17.95V

Scottish whole tail scampi, salad Garni, skinny fries £16.95

Truffle Mac, salad Garni & fries £15.95V

Sides

Chunky Chips £3:50 GF V || Dressed Garden salad £3:75 GF V || Dauphinoise £3:95 GF V

Beer battered onion rings £4:95 V || Truffle Mac £8:95 V || Smoked Cheddar mash £3:95 GF V

Buttered Tender stem broccoli £4:25 GF V || Seasonal veg £4:50 GF V

Sweet potato fries £4:50 GF V





Something a bit special

Venison & black pudding lasagna, Walnut & pickled heritage beetroot salad, charred garlic sourdough £22:95

Baked Ham Hough, warm apple sauce, Smoked Cheddar mash, Tender stem broccoli £23:95
GF

Trio of lamb, Pan seared rump, lamb roulade, lamb bacon, Dauphinoise, buttered savoy, blueberry & rosemary pan sauce £24:95 GF

Poached fillet of Salmon, crushed crab & chilli potatoes, lime & coriander butter, poached asparagus £24:95 GF

Beef & Haggis Wellington, Clapshot, jug of whisky sauce £26:95

Grilled Goats cheese, Heritage beetroot, walnut, apple, pickled cucumber & gherkin salsa, salad drizzled with a beetroot glaze £19:5 GF V

Beer Braised short rib of beef, Horseradish mash, Tender stem Broccoli £25:95

Desert

Sticky toffee pudding, toffee sauce, vanilla pod ice cream £7.95 GF

Baileys chocolate fudge cake sundae £8.95

Baked Milk Chocolate & raspberry Cheesecake vanilla pod ice cream £8.95

Rhubarb & Vanilla Syllabub £8.50 GF

Blackberry & Orange Brulle, choc chip short bread £8.75

Apple & Blueberry crumble, Custard £7.95 GF

Ice cream: Strawberry & clotted cream, mint choc chip, vanilla pod, toffee ripple, cookies & cream £2.50 per scoop

Sorbet selection ask your server for our different flavours, 3 scoops £6.95

Banana meringue roulade sundae, toffee ripple ice cream £8.95

Affogato, espresso, liqueur, vanilla pod ice cream, tablet £9.95

