



Filled, Toasted Ciabatta (or GF Roll), Parsnip Crisps, Dressed Leaves	
Home Cooked Ham, Tomato, Chutney, Gherkin	£8
Brie & Red Onion Marmalade	£8
Classic Prawn Marie Rose	£8.5
BLT- Bacon, Cos Lettuce, Plum Tomato, Tomato Mayonnaise	£8
Smoked Salmon, Apple, Cucumber, Mustard Emulsion	£8.5
ADD Soup of the Day	£5

Soup	Soup of the Day, Homemade Bread, Whipped Butter	£6
Parfait	Chicken Liver & Whisky Parfait, Port Reduction, Red Onion Jam	£11
Artichoke	Confit Jerusalem Artichoke, Goat's Puree, Dehydrated Gingerbread, Mushroom "Soil"	£11
Terrine	Confit Chicken & Apricot Terrine, Apricot Gel, Haggis Bon Bon, Fig Chutney	£11
Salmon	Home-Cured Salmon, Cucumber, Quail's Egg, Mustard Emulsion	£12
<hr/>		
Ribeye Steak (8oz)	Fries, Garlic & Herb Roasted Tomato, Wild Mushrooms	£32
(Add a Sauce?)	Peppercorn/Bearnaise/Blue Cheese/Red Wine Jus	+£3
Fish & Chips	Beer Battered Haddock, Pea Purée, Tartare Sauce, Lemon	£18
Steak Burger	Toasted Bun, Pickle, Tomato, Leaves, Mustard Mayo, Fries	£15
Falafel Burger	Toasted Bun, Pickle, Tomato, Leaves, Mustard Mayo, Fries	£13
(Add a Burger Topping?)	Bacon/Cheddar/Blue Cheese/Red Onion Marmalade	+£2
Chicken	Seared Breast, Skirlie, Wilted Greens, Chicken Emulsion	£24
Beef	Braised Feather Blade of Beef, Creamed Mash, Confit Onion, Roots, Jus	£15
Haggis	Haggis, Neeps & Tatties, Whisky & Peppercorn Sauce	£15
(Vegetarian Haggis Available)		
Tart	Confit Red Onion & Pine Nut Tart, Wilted Greens, Smoked Tomato Sauce	£23
Fish Pie	Creamy Fish Pie, Rooster Mash, Greens, New Potatoes	£15
Hake	Fillet of Hake, Gnocchi, Wilted Greens, Capers Hollandaise	£28

Side Orders	Homemade Breads, Butter, Oil & Balsamic (£5) / Crispy Fries / Creamy Mash Onion Rings / Buttered Greens / Dressed Leaves, Capers, Nuts	£4.5
--------------------	---	-------------

Prices are all inclusive of VAT at the prevailing rate. **ALLERGY ADVICE** Everything on our menus is produced on-site, by our chef, in an environment where the following allergens are present and used regularly: **NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS & CRUSTACEANS, SOYA, LUPIN, CELERY, MUSTARD, SESAME SEEDS**

IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW AND OUR CHEF WILL BE HAPPY TO ADVISE OR ADAPT THE MENU