

Starters

Soup of the day (V) (GF available)	£3.50
Isle of Bute smoked salmon roulade with citrus dressing, served with sourdough toast (GF)	£7.95
Bonnet Goats Cheese and roast shallot pithivier with dressed rocket leaves (V)	£6.95
Pressed terrine of ham hock with piccalilli and dressed salad (GF)	£7.25
Wild mushroom and sage crostini with balsamic dressing (Vegan)	£6.95

Mains

Venison with potato rosti, honey glazed carrots and a sherry vinegar jus (GF)	£21.50
Chicken roulade wrapped in cured ham with sage and parsley stuffing served with sprouting broccoli and fondant potato	£18.50
Grilled sirloin steak, served with roast root vegetables, chive mash and a peppercorn sauce (GF)	£26.95
Baked seabass fillet with a smoked haddock chowder and winter greens	£18.95
Roast salmon fillet served with potato dumplings, leeks, fennel and dill	£19.95
Roast squash risotto with smoked cheddar, herb oil and rocket (V/Vegan)	£13.95

Pots (GF available)

Traditional haggis or vegetarian haggis, neeps and tatties	£5.50
Lamb stovies	£6.50
Cullen skink	£4.50
Beef, mushroom and shallot casserole	£6.25

Sides (GF) (V)

Roast garlic and herb potatoes	£2.50
Chive mash potato	£2.50
Roast carrots	£2.50
Tossed green salad	£2.50
Roast parsnips	£2.50
Bread basket	£2.50

Desserts

Winter crumble with crème anglaise	£6.95
Sticky toffee pudding with vanilla ice cream and toffee sauce	£6.50
Lemon curd cheesecake, hazelnut praline and chocolate sauce	£7.25
Marmalade pudding with orange sauce served with Katy Rodgers crème fraiche (GF available)	£6.95
Selection of Scottish cheese and oatcakes with chutney and grapes (GF available)	£7.95