

## Starters

Soup of the day with crusty bread (V) (GF available)	£3.50
Isle of Bute Smoked Salmon, citrus dressing on sourdough toast (GF available)	£7.95
Cullen skink with crusty bread	£7.50
Pressed terrine of ham hock with piccalilli and dressed salad	£7.25
Bonnets goats cheese and roast shallot pithivier with dressed rocket leaves (V)	£6.95

## Mains

Beef casserole with mushrooms, and root vegetable with herb and garlic roast potatoes	£13.25
Lamb stovies- a traditional Scottish dish of slow braised lamb, onions and potatoes (GF available)	£13.50
Haggis or vegetarian haggis, neeps and tatties with whisky sauce	£12.00
Chicken roulade with cured ham, sage and parsley stuffing, sprouting broccoli and fondant potatoes	£18.50
Roasted squash risotto with smoked cheddar, herb oil and rocket	£13.95
Roast salmon fillet with potato dumplings, served with leeks, fennel and dill sauce	£19.95

## Dessert

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

## Salads (GF available)

Marinated roast winter vegetables and Blue Murder cheese with honey and grain mustard dressing (V)	£9.95
Roast chicken, smoked bacon and sun blushed tomato salad with garlic croutons, cheese shavings and balsamic dressing	£12.95

## Sandwiches (GF available)

Smoked salmon with spring onion cream cheese and salad	£7.95
Egg and cress salad	£5.95
Grilled Clava brie and red onion chutney	£6.50
Roast chicken, bacon and smoked cheese salad	£7.50
Honey roast ham and cheese with mustard mayo and salad	£6.95
Minute steak and onion	£8.95

## Tapas

Our Scottish tapas reflect the best of Scotland's ingredients from the mountains, glens, lochs and seas. Speak to our staff about the perfect whisky and food pairings.

<b>Chef's selection of 5 Scottish tapas</b> <i>Please see your server for today's selection</i>	£8.25
<b>Chef's selection of 5 Scottish tapas with a glass of wine or whisky</b>	£10.25

## Platters (GF available)

<b>Meat</b>	£14.00
Roast gammon and beef with Great Glen venison salami and chorizo served with homemade piccalilli	
<b>Seafood</b>	£15.00
Isle of Bute smoked salmon, North Atlantic prawns and an Orcadian sweet-cured herring with gravlax and lemon crème fraîche	
<b>Cheese</b>	£12.00
A selection of 4 Scottish cheeses served with Amber chutney (V)	
<b>Vegetarian</b>	£12.00
A selection of roasted vegetables and sun-dried tomatoes (V)	
<b>Sharing Scottish Platter</b>	£25.00
A selection of meat, fish and cheese to share.	

