

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.

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

Platters (GF available)

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

