

Starters

Soup of the day with crusty bread (v /	
vegan available)	£3.50
Bonnet goats cheese and leek panna cotta	
with beetroot salad (v)	£7.25
Pressed ham hock with homemade	
piccalilli	£7.25
Citrus, honey and whisky cured salmon	
with soda bread crostini	£8.50
Steamed Shetland mussels with an Islay	
whisky cream sauce	£7.25
Main Courses	
Chicken stuffed with haggis & wrapped in	
bacon with mash and a whisky sauce	£23.50
Pan roasted Steelhead trout with wild garlic	
potato and shrimp butter	£24.50
Asparagus and wild mushroom tarte tatin	
with rocket, warm potato and spring green	
salad (vegan)	£14.95
Beef casserole with mushrooms, root	
vegetables and herb & garlic roast	
potatoes	£13.25
Lamb stovies – a traditional Scottish dish of	
slow braised lamb, onion and potatoes	£13.50
Traditional haggis or vegetarian haggis	
with neeps and tatties and a whisky sauce	
(v available)	£12.00
Desserts	
Sticky toffee pudding with vanilla ice	
cream	£6.50
Raspberry cranachan slice with raspberry	
coulis and shortbread	£6.50
Rhubarb & custard tart with rhubarb sorbet	£6.95
White chocolate and pistachio delice with	
Chantilly cream	£7.50
Selection of Scottish cheese and oatcakes	
with chutney and grapes	£7.95

Salads

Grilled chicken, bacon and heirloom	
tomato salad with mustard dressing	£13.95
Smoked mackerel and spring greens salad	
with lemon dressing	£14.50
Asparagus and smoked Dunlop salad with	
pistachio pesto (v)	£12.95
Grilled vegetable and heirloom tomato	
salad with herb dressing (vegan)	£11.95
Sandwiches	
Grilled chicken and smoked Dunlop cheese	
with tomato and herb salsa	£7.95
Pastrami with pickled cabbage and	
mustard mayo	£7.50
Clava brie with honey roasted fig and	
salad (v)	£6.95
Pea purée, grilled vegetables and melted	
vegan cheese on toasted bread (vegan)	£6.50
Smoked salmon, beetroot, cream cheese and rocket bagel	£7.95
Our Scottish tapas reflect the best of Scotlan	
ingredients from our mountains, glens, lochs Chef's selection of five Scottish tapas	a seas.
(vegan available)	
	£0 50
	£9.50
Chef's selection of five Scottish tapas with	£9.50 £11.50
Chef's selection of five Scottish tapas with	
Chef's selection of five Scottish tapas with a glass of wine or whisky	
Chef's selection of five Scottish tapas with a glass of wine or whisky Platters	£11.50
Chef's selection of five Scottish tapas with a glass of wine or whisky Platters Meat Roast gammon and beef with Great Glen venison salami and chorizo served with homemade piccalilli	£11.50
Chef's selection of five Scottish tapas with a glass of wine or whisky Platters Meat Roast gammon and beef with Great Glen venison salami and chorizo served with	£11.50
Chef's selection of five Scottish tapas with a glass of wine or whisky Platters Meat Roast gammon and beef with Great Glen venison salami and chorizo served with homemade piccalilli Seafood Scottish smoked salmon, king prawn and Orcadian sweet-cured herring with smoked	£11.50
Chef's selection of five Scottish tapas with a glass of wine or whisky Chatters Meat Roast gammon and beef with Great Glen venison salami and chorizo served with homemade piccalilli Seafood Scottish smoked salmon, king prawn and	£11.50
Chef's selection of five Scottish tapas with a glass of wine or whisky Clatter Meat Roast gammon and beef with Great Glen venison salami and chorizo served with homemade piccalilli Seafood Scottish smoked salmon, king prawn and Orcadian sweet-cured herring with smoked mackerel & lemon crème fraîche	£11.50 £14.00
Chef's selection of five Scottish tapas with a glass of wine or whisky Chatters Meat Roast gammon and beef with Great Glen venison salami and chorizo served with homemade piccalilli Seafood Scottish smoked salmon, king prawn and Orcadian sweet-cured herring with smoked mackerel & lemon crème fraîche Cheese	£11.50 £14.00
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Chef's selection of five Scottish tapas with a glass of wine or whisky Meat Roast gammon and beef with Great Glen venison salami and chorizo served with homemade piccalilli Seafood Scottish smoked salmon, king prawn and Orcadian sweet-cured herring with smoked mackerel & lemon crème fraîche Cheese A selection of four Scottish cheeses served with Amber chutney (v)	£11.50 £14.00 £15.00