



£3.50
£7.25
£7.25
£9.50
£12.50

Main Courses

Saddle of venison with potato rosti, braised	
shallot, salsify and bramble jus	£26.50
Pan roasted Steelhead trout with artichoke,	
spinach & crayfish sauce and lemon & herb	
butter	£24.50
Chicken stuffed with haggis & wrapped in	
bacon with mash and a whisky sauce	£23.50
Fillet of hake with saffron potato, confit of	
leek and a dill cream sauce	£22.50
Grilled celeriac with borlotti bean, tomato &	
courgette casserole and potato crisps	
(vegan)	£14.95
Aged sirloin steak with portobello	
mushroom, dauphinoise potato and	
peppercorn sauce	£28.95

Desserts

Sticky toffee pudding with vanilla ice cream	£6.50
White & dark chocolate delice with cherry ice	
cream	£6.50
Heather honey and pear parfait with a	
vanilla tuile and spiced cardamom syrup	£6.95
Lemon curd mousse with hazelnut meringue	£7.50
Selection of Scottish cheese and oatcakes	
with chutney and grapes	£7.95

Pots

r vegetarian haggis	Traditional haggis or
es (v available) £5.5	with neeps and tattie
ditional Scottish dish	Lamb stovies – a trac
, onion and potatoes £6.5	of slow braised lamb,
sels £6.5	Pot of Shetland muss
ato casserole (vegan) £5.5	White bean and tomo
l shallot casserole £6.2	Beef, mushroom and
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Sides

Roast garlic & herb potatoes	£3.50
Honey glazed carrots	£3.50
Roast parsnip with Isle of Mull Cheddar	
shavings	£3.50
Chive mash potato	£3.50
Dressed green salad	£3.50
Bread basket	£3.50

Taste of Scotland

Our iconic Tasting Menu, the Taste of Scotland, is a three-course Scottish experience menu, including dessert, paired with a Scotch whisky. The menu is available throughout the day and evening. Please ask your server for further details.

Taste of Scotland Dining, per person	
(v or vegan available on request)	£50.00