

Starters

Soup of the day with crusty bread (vegan)	£3.50
Whipped goats cheese and beetroot	
carpaccio with blood orange dressing and	
sourdough crackers (v)	£7.25
Ham hock terrine with spiced apple	£7.95
Smoked sea trout roulade with citrus and	
caviar dressing	£8.50
'Cullen skink' soup – traditional Scottish	
soup with smoked haddock, potato and leek	
- with Katy Roger's lemon crème fraîche	£9.50
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Main Courses

Saddle of venison with seasonal greens,	
potato rosti and berry jus	£29.75
Grilled Steelhead sea trout fillet with potato	
cake, tenderstem broccoli, and whisky	
cream sauce	£25.50
Chicken stuffed with haggis & wrapped in	
bacon with mash and a whisky sauce	£23.50
Hake fillet on a creamy smoked haddock &	
mussel broth	£24.50
Nut roast with glazed parsnips and carrots,	
roast red peppers and tomato sauce	
(vegan)	£14.95
Braised beef and black pudding topped with	
puff pastry, roast potatoes and honey glazed	
carrots	£21.95

Desserts

Sticky toffee pudding with vanilla ice cream	£6.50
Dark chocolate and whisky liqueur tart with	
Chantilly cream	£7.50
Vanilla and Magnum cream liqueur panna	
cotta with plum compote	£6.95
Blackberry parfait with crispy meringue and	'
macerated blackberries	£6.50
Selection of Scottish cheese and oatcakes	
with chutney and grapes	£8.95

Pots

Traditional haggis or vegetarian haggis	
with neeps and tatties (v available)	£5.50
Lamb stovies – a traditional Scottish dish	
of slow braised lamb, onion and potatoes	£6.50
Pot of Shetland mussels	£6.50
Root vegetable and smoked cheese gratin	
(v)	£5.50

Sides

Roast garlic & herb potatoes	£4.00
Honey glazed carrots	£4.00
Tender stem broccoli	£4.00
Chive mash potato	£4.00
Dressed green salad	£4.00
Bread basket	£4.00

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