

Starters

Soup of the day with crusty bread (vegan)	£4.50
Braised leek, shallot and Isle of Mull cheddar tart (v)	£7.25
Ham hock terrine with celeriac and apple slaw	£7.95
Smoked sea trout roulade with whisky & lemon crème fraîche	£8.50
'Cullen skink' soup – traditional Scottish soup with smoked haddock, potato and leek – with Katy Roger's lemon crème fraîche	£9.50

Main Courses

Mint lamb rump with pea purée, dauphinoise potato and roast carrots	£29.75
Grilled Steelhead sea trout fillet with potato cake, samphire and fennel salad, 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 tomato and shellfish stew	£26.50
Butternut squash, spinach and mushroom wellington with tomato ragout (v / vegan available)	£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	£7.00
Dark chocolate and orange delice with clotted cream	£7.50
Preserved Pittormie Farm raspberry cranachan slice with shortbread	£7.00
Strawberry parfait with meringue and berry compote	£7.00
Selection of Scottish cheese and oatcakes with chutney and grapes	£10.00

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
Mushroom and spinach casserole (vegan)	£5.50

Sides

Roast garlic & herb potatoes	£4.00
Honey glazed carrots	£4.00
Chive mash potato	£4.00
Tenderstem broccoli	£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)	£55.00
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Allergen information and children's menu available on request.
We have several dishes that can be made with non-gluten containing items so please ask for more information.