

Starters

Haggis Neeps 'N' Tatties –Haggis Roll, Neep Puree, Potato Nest, Arran whisky Pepper Cream sauce (G)

8

Chicken Liver Parfait, Frois Gras Mouse, Red Onion Marmalade, Toasted Brioche, Cherry puree, Pistachio crumb (G) (N)

7

Black Pudding Chorizo Scotch Duck Egg – wild Mushroom Chorizo Fricassee, Beef fat Hollandaise

8

Bruschetta, Beetroot Pesto, Goats Cheese, Cider Pickled Beetroot, Cucumber gel (V)(G)(N)

6

Hand-Dived Scottish King Scallops, Pea Puree, Bacon Crumb,

12

(V) Suitable for vegetarians (G) Contains Gluten (N) Contain nuts



We can't guarantee every product is completely nut/gluten free as both are used on site. A discretionary 10% service charge is applied to tables of 4 or more adults. The persons serving you today and making your delicious food receive 100% of the service charge. Booking fees are non-refundable

Mains

*Rack of Lamb, Braised Lamb shoulder bon bon, Rosemary Potato Fondant, Carrot Puree,
Glazed Carrot & Parsnip, Mint Rosemary Jus*

24

*Venison Saddle, Haggis wellington, Sweet Potato & Beetroot Daupinoise Potato, fresh
Scottish Blackberries, Berry Jus*

24

Pan Roasted Monkfish, Chorizo Stew, King Prawn, Samphire,

22

*10oz Beef Burger, Candid Bacon, Caramelised Onion, Pickles, Gochujang Slaw, Gruyere
Cheese, Brioche*

16

Wild Mushroom, toasted Walnut & Truffle Risotto – Porcini mushroom, Garlic Ciabatta

16

The Grill

Breed: Aberdeen Black Angus

Dry Aged: Minimum 28 Days

*All Steaks served with Mixed Leaf side Salad, Roast Tomatoes & Mushroom
Served with choice of sauce & side*

240g 'Butler Steak'

(Premium Cut from the Feather-Blade, Recommended Medium Rare)

22

450g Cote de Boeuf

(Rib-eye on the bone, Recommended Medium)

31

500g Sirloin

(Thick Cut from mid-strip, Recommended Medium Rare)

32

300g Fillet Steak

(The most exceedingly tender & lean cut, recommended Rare)

37

Steaks to Share (for 2 people)

Cuts served with choice of 2 sides & 2 sauces

700g Chateaubriand

(Cut from the Tenderloin Fillet)

(Recommended Rare)

75

1200g Tomahawk Steak

(RibEye served on the largest rib bone)

(Recommended Medium)

79

Sides

Sea-Salted Chips - 4

Rooster Mash -4

Onion Rings -4

Beef fat Roast Potatoes -4

Seasonal Veg -4

Mac n Cheese -5

King Scallops - 10

Sauces:

Peppercorn

Red Wine Bone Marrow Jus

Béarnaise (V)

Chimichurri (V)

Roquefort Blue Cheese (V)

Desserts

Honeycomb Puff Candy, Meringue, Caramel, Ice Cream

7

Hazelnut & Dark Chocolate Delice, Molassis & Cashew Praline, Spun Sugar

7

Frangelico Affogato -Frangelico Liqueur, Espresso, Ice Cream

7

Port

*DeLaforce, 2012 late bottled
vintage, Porto, Portugal*

*Round, richly flavoured port from a
single year. It has been fully aged in oak
casks and is ready to drink now.*

4.95 / 50ml glass

Dessert Wine

*Quarts De Chaumes, Domaine
Des Baumard*

*Sublime Chenin Blanc from one of its
best - and nicest - makers. A golden
beauty, filled with the ripest peaches
imaginable.*

5.75 / 50ml glass

42.50 / 50cl bottle

Liqueurs

*Amaretto, Bailey's, Drambuie,
Frangelico, Kahlua, Glayva,
Sambuca.*

3.95 Each

*Make it a Coffee Liqueur topped
with whipped cream*

1.95 Extra

Hot Drinks

Americano 2.80

Latte 3.30

Cappuccino 3.30

Espresso 2.40

Double Espresso 3.00

Tea 2.50

Mocha 3.75

