

Starters

Soup of the Day

Herb croutons

£5.95

Cod & Pancetta Fishcake

Micro salad, lemon mayonnaise, tomato salsa

£7.45

Smoked Ham Hough Terrine

Micro herbs, piccalilli, toasted bread

£6.95

Creamed Goats Cheese

Seasonal leaves, beetroot puree, apple & walnut jelly, apple crisp

£6.95

Chicken Liver Parfait

Seasonal leaves, onion chutney, Highland oatcakes

£6.95

Haggis & Potato Croquette

Creamed pottatoes, swede puree, whisky & thyme sauce

£6.95

Black Pudding & Bacon Salad

Seasonal leaves, pouched hen`s egg, sun blushed tomatoes

£6.95

If you would like any information on allergens contained within any of our menu items,
Please speak to a member of staff who will be able to assist you

Main Courses

Breast of Chicken

Creamed potatoes, kale, haggis & oatmeal bon-bon, whisky & thyme cream sauce
£15.95

Rump of Lamb

Croquette potato, fennel, beetroot, broad beans, parsnip puree, Madeira sauce
£19.95

Supplement of £6.95 to inclusive guests

Haunch of Venison Wrapped with Smoked Pancetta

Parmentier potatoes, braised red cabbage, butternut squash, brambles, pumpkin puree, port wine sauce
£16.95

Seared Fillet of Sea Bass

Courgette, pea & spinach risotto, parmesan, red pepper coulis
£15.95

28 Day Dry Aged 227g Chargrilled Scottish Sirloin Steak

Grilled tomato, flat cap mushroom, chunky chips
£23.95

Supplement of £10.95 to inclusive guests

Slow Cooked Beef

Creamed potatoes, carrot, pancetta wrapped green beans, bacon & mushroom sauce
£15.95

Sides £3.50

Chunky chips, seasonal salad, onion rings, peppercorn sauce, Diane sauce, blue cheese sauce

Selection of Breads

Seeded bread, sun blushed tomato bread, caramelized onion bread
Served with olive oil, balsamic & olives
£3.50

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