

DINNER MENU



SMALL PLATES

Cullen Skink	10
Soup of the day	7.5
Duck liver pate, fig chutney	10
Scottish mushroom linguine, parmesan V	11
Potted smoked mackerel, hot buttered brown toast	10
Chicory & caramelised shallot tart, gorgonzola V	10
Moules, sourdough	11

SIDES V

Fries	4.5
Truffle & parmesan fries	6.5
Charred sourdough, garlic & rosemary oil	3.5
Sweet pickled red cabbage	4.5
Buttered kale	4.5

FOR DAILY SPECIALS

PLEASE SEE OUR CLIPBOARD



V - vegetarian/vegan or can be amended, please advise

BIG PLATES

Moules frites	18.5
Shetland mussels, white wine, garlic, cream	
Homemade beef burger, gem lettuce, cheddar, red onion jam, fries	17.5
Buttermilk fried chicken burger, cheese, lettuce, red onion & sriracha mayo, fries	18
Prosciutto wrapped monkfish tail, creamed spinach, homemade shoestring potatoes	21
Leek & mushroom pie, buttered brussels sprouts V	20
Short rib beef bourguignon, creamy mash, herb crumb, winter greens	24
Fillet steak frites, bearnaise sauce, rocket & parmesan salad	36
Seared cauliflower, greens, cashew cream, pomegranate V	17.5

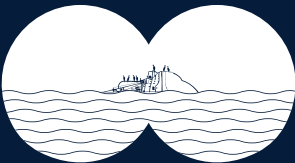
PUDDINGS

Cranberry & chocolate mousse cake	7.5
Ginger loaf, whisky & orange syrup, ice cream	7.5
Pear & sherry trifle, amaretti biscuits	7.5
George Mewes cheese, arran oaties	12.5



Doors open early for artisan local coffee & light bites  
Bar serving 'til late for tipples, drams, cocktails & craft beers

GIFT CARDS & VOUCHERS  
THE PERFECT PRESENT FOR FRIENDS & FAMILY TO CELEBRATE  
A SPECIAL OCCASION OR JUST TO SAY THANK YOU!



HAVE YOU SPOTTED OUR VERY  
OWN WINE STORE

Food allergies and intolerances: some of our foods may contain allergens. Please speak to a member of staff for more information All tips are equally divided between our staff. We are extremely grateful for all your support and appreciation

