

STARTER

Soup of the day served with bread and butter VG DF GFO	5.95
Duck liver parfait Fig and apple compote Highland oates	6.95
Roasted beetroot Whipped Goats Cheese Orange salad GF V	5.95
Cullen skink Fishcake Creamed Leeks Parsley Oil	5.95
Haggis Neeps and Tatties Whisky And Grain mustard cream	6.25
Hot Smoked Salmon Avocado, King Prawns Tomato Mayonnaise GFO DFO	6.95
Seared Scallops Cauliflower Puree Black Pudding Crumb GFO DFO	7.50

MAIN

Steak Burger <i>Cheddar Bacon Brioche Bun Lettuce Tomato Red Onion Chunky Chips and Slaw</i>	12.95
Crispy Battered Haddock Hand Cut Chips, Pickled Onion Crushed Pea and Mint DF	12.95
Smoked Haddock and Leek Rissotto Poached Egg Herb Oil GF	11.95
Breast of Chicken Fondant potato Wild Mushroom and Truffle cream GF	13.95
Braised Daube of Beef Creamed Potato Root Vegetables Red Wine Jus GF DFO	13.95
Crispy skin Salmon Fillet Roasted Baby Potatoes Sautéed Greens with Lemon and Garlic GF DF	12.95
Wild Mushroom and Garlic Cream Linguine Served with Garlic bread GF DFO	9.95
Pork Fillet Black Pudding Bon Bon Mash Potato Kale Apple Sauce	13.95
Medallions of Beef Fillet Garlic Mushroom Roasted garlic rosemary potatoes Peppercorn Sauce	14.95
Sweet Potato and Chick Pea Coconut Curry Rice, Corriander Flat bread Asian Slaw VG DF GF	9.95
Thai Green Chicken Curry Fragrant rice Asian Slaw Prawn Crackers GF DF	10.95
Wild Mushroom Sage and Kale Risotto Croutons and Herb salad GF V	9.95
8oz Fillet Steak Garlic Mushroom, Roasted Tomato, Chunky Chips and Peppercorn sauce GF DFO	24.95

DESSERT

Sticky Toffee Pudding Vanilla Ice Cream v	6.25
Rhubarb and Custard Panacotta GF v	6.25
Dark chocolate Fondant Bailey Cream v	6.25
Lemon and Passion Fruit Pavlova GF V	6.25
Selection of ice cream GF V	4.95

**** PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS****