



[ no. ] - PLEASE REFER TO ALLERGEN GUIDE

## STARTERS

### CHILLI & CORIANDER CRAB CAKES £5.5 [2|3|4|7]

Panko breaded crab cakes, with pickled cucumber and a sweet chilli & lime dressing

### ROLLED HAM HOCK {GF} £5.25 [7|9]

Rolled ham hock with mustard & capers, served with celeriac remoulade & a fine herb salad

### HOME SMOKED DUCK BREAST {GF} £6.5

Sliced home smoked duck breast, with roasted plums, beetroot purée & wild rocket

### SOUP OF THE DAY {GF} £4.5

Served with crusty bread

### BREADED GOATS CHEESE {V} £5.5 [2|4|7]

Shallow fried goats cheese, with a sun blushed tomato & asparagus salad

### PAN FRIED SCALLOPS {GF} £8.25 [7|8]

Seared scallops accompanied with a celeriac puree, truffle oil & green apple matchsticks

### BRUSCHETTA {V} £5.25 [2|7]

Home-made toasted brioche, served with wild mushroom fricassee and a caper & olive oil dressing

## MAINS

### FISH & CHIPS £12.5 [2|4|5|7]

North Sea haddock fillet, with hand cut chips, pea purée and tartare sauce. With your choice of lemon batter or breadcrumbs

### CHICKEN BREAST CHASSEUR {GF} £15.25 [7]

Pan fried chicken breast, with creamed mash, roasted tomatoes, mushroom, onions and a tarragon sauce

### LAMB TOURNEDO £14.5 [7]

Braised shoulder of lamb, potato & turnip clapshot, roasted root vegetables, celeriac purée & redcurrant jus

### GARLIC & HERB POLENTA {V}{GF} £12.5 [7]

Polenta, accompanied with buttered spinach, tomato & onion stew & a tomato gratin

### PAN FRIED SEABASS {GF} £14.5 [5|7]

Pan seared fillet of seabass, served with crushed potatoes, roast pak choi and a warm shallot & tomato dressing

### ROAST DUCK BREAST {GF} £16

Pan roasted duck breast, with garlic rice, braised red cabbage, cherries & an orange sauce

## THE GRILL

### HOME-MADE BURGER £12.5 [2|4]

8oz 100% Scottish steak burger, served in a toasted brioche with sliced tomato, lettuce and our house relish. Served with hand cut chips and our in-house bloody mary ketchup

### 8OZ FLAT IRON STEAK {GF} £17.5 [7]

Scottish flat iron steak, marinated in Maldon sea salt flakes and crushed chilli. Served with wilted creamed greens & hand cut chips

### 8OZ RIBEYE STEAK {GF} £21.75

Scottish ribeye steak, served with smoked vine tomatoes, open cap mushroom, caramelised banana shallots and hand cut chips

### 8OZ FILLET STEAK {GF} £24.75

Scottish fillet steak, served with smoked vine tomatoes, open cap mushroom, caramelised banana shallots & hand cut chips

### TERIYAKI SALMON {GF} £15.75 [5]

Grilled salmon steak, served on a saffron risotto of carnaroli rice

### SAUCES {GF} £2.5

Diane [7|9]  
Peppercorn [7]  
Red Wine Jus

## SALADS

### SUPERFOOD SALAD {V}{GF} £12

Quinoa, avocado, mixed leaves & a cherry tomato dressing

### TUNA STEAK NICOISE SALAD £15.25 [4|5|7]

Marinated tuna steak, served with a salad of green beans, soft boiled egg, potato & mixed leaves

## SIDES {V}{GF} £3.5

### HAND CUT CHIPS

### EDAMAME BEANS

### WILTED GREENS

### POLENTA FRIES

### HOUSE SALAD

## DESSERTS

### DARK CHOCOLATE TART £5.75 [2|4|7]

Served with hazelnut praline and your choice of ice cream or clotted double cream

### LEMON & LIME POSSET £5.5 [2|7]

Served with clotted double cream & shortbread

### HANDMADE STICKY TOFFEE PUDDING £5.75 [2|4|7]

A moist dark sponge topped with butterscotch sauce and your choice of ice cream or clotted double cream

### RASPBERRY CHEESECAKE £5.75 [2|4|7]

Served with cream cheese & raspberry cream

### A SELECTION OF ICE CREAMS {GF} £5 [7]

3 large scoops of our signature ice creams



## REEF, BEEF & BUBBLES

4oz Flat iron steak, served with grilled half lobster tail cooked in a garlic & herb butter. Accompanied with hand cut chips & rocket and washed down with a glass of bubbles {GF}  
£25  
[3|7]

## ALLERGEN GUIDE

{V}	<b>Vegetarian</b>	[7]	<b>Milk</b>
{GF}	<b>Gluten Free</b>	[8]	<b>Molluscs</b>
[1]	<b>Celery</b>	[9]	<b>Mustard</b>
[2]	<b>Cereals containing gluten</b>	[10]	<b>Nuts</b>
[3]	<b>Crustaceans</b>	[11]	<b>Peanuts</b>
[4]	<b>Eggs</b>	[12]	<b>Sesame Seeds</b>
[5]	<b>Fish</b>	[13]	<b>Soya</b>
[6]	<b>Lupin</b>	[14]	<b>Sulphur Dioxide</b>