Winter Menu

Our Head Chef Matthew Martins endeavours to use the highest quality Scottish produce in season working closely with local farmers, butchers and fishermen to source the best. The menu philosophy is to design dishes respecting the main ingredient while enhancing the eating experience with knowledge of Scottish and global ingredients.

Artisan Rustic Bread, Flavored Oils & Butters

To Start

Soup of the Day
Herb Oil & Croutons

Braised Pig’s Cheek
Chive Croquette & Apple Puree

Cured Fort William Salmon
Wasabi Emulsion & Yuzu

Dunlop Goats Cheese & Baby Beets
Toasted Walnuts & Endive

Alloa Duck Liver Parfait
Rosemary Crostini & Fig Jam

Steamed Shetland Mussels
White Wine & Shallots

To Follow

Slow Roasted Blackgate Beef
Scottish Foraged Mushrooms & Parsnip Puree

Assiette of Ayrshire Pork
Caramelised Shallots & Cider Veloute

Pan Fried Highland Guinea Fowl
Stornoway Black Pudding Croquette & Café Au Lait

Barra Cod Loin
Charred Gem Lettuce, Bacon, Mussels & Peas

Portobello Mushroom
Baked Halloumi & Balsamic Glazed Potatoes & Toasted Pine Nuts
From the Grill

All Served with Slow Roasted Tomato, Flat Cap Mushroom, Chips & Pepper Sauce

Prime 30 Day Aged 8oz Sirloin Steak
(Supplement £8.00)

Prime 30 Day Aged 8oz Fillet Steak
(Supplement £11.00)

Char Grilled French Trimmed Chicken Breast Finished with Garlic Butter

Char Grilled 8oz Scottish Salmon Fillet Finished with Salsa Verde

To Finish

Tipsy Laird Trifle
Mascarpone & Red Wine Jelly

Braeburn Apple, Pear & Bramble Crumble
Ice Cream & Redcurrants

Chocolate Torte
Orange Ice Cream & Vanilla Sauce

Sticky Toffee Pudding
Butterscotch & Ice Cream

Selection of Scottish Cheeses
St Andrews Cheddar, Arran Blue, Morangie Brie & Golden Cross
Served with Oatcakes, Quince & Grapes
(Supplement £6.00)

Our food may contain peanut, dairy, egg or shellfish products.

Please ask a server if you have any dietary concerns

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2 courses £35.00
3 courses £45.00