



À la Carte

SCAN FOR WIFI



| Nibbles

Sourdough Bread Basket & Mixed Olives (GF Optional) £7.95

Served with oil & balsamic glaze

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| Sharing Boards

Scottish selection £26.95

A scotch egg wrapped in a sausage & chorizo layer coated with a panko crunch, locally sourced mussels & samphire, breaded whitebait & truffle haggis bon bons. Served on a half whisky barrel lid with a selection of dips & toasted sourdough

Baked Camembert (GF Optional) £14.95

A garlic & rosemary whole baked camembert served warm, drizzled with a truffle infused oil, with Jospier toasted sourdough & a caramelised red onion chutney to dip

| Starters

Cullen Skink Soup (GF Optional) £9.50

A traditional Scottish creamy smoked haddock soup with potato. Served with sourdough

Soup of the Day (V, VE Optional, GF optional) £6.95

Please ask a member of our team, served with sourdough

Scotch Egg (V Optional) £10.95

A Scotch Egg wrapped in a sausage & chorizo layer coated with a panko crunch served with Dijon mustard

Goat's Cheese Salad (V, GF) £8.25

Heritage tomatoes served with goat's cheese, drizzled with a balsamic glaze & herb infusion

Scottish Mussels (GF Optional) £13.90

Mussels served in a creamy white wine shallot sauce, topped with samphire and a charred lemon and a side sourdough to dip

Haggis Neeps & Tatties (V Optional) £8.90

A traditional Burns supper menu favourite features Haggis, onions and oats. Served with Neeps and Tatties & a creamy whisky sauce

Pan-fried Scallops (GF Optional) £10.95

With Chorizo & Stornoway Black Pudding, a colcannon and topped with samphire & a herb oil infusion

Smoked Mackerel Pate (GF Optional) £7.25

Flaked smoked mackerel in a creamy cheese, chive & spring onion pate with a hint of lemon. Served with toasted sourdough

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V: Vegetarian - VE: Vegan - GF: Gluten Free

| Mains

Venison Sausage & Mash £17.95

Scottish venison sausages served on a bed of creamy colcannon, topped off with a caramelised onion gravy & garden peas

Cod & Chips (GF Optional) £19.75

Freshly battered cod served with chunky chips rested on a pea puree served with half a Josper grilled lemon & tartare sauce

Highland Beef Burger (GF Optional) £18.25

Handmade steak burger topped with haggis, BBQ pulled pork & cheese in a toasted brioche bun

Served with chunky chips & a house slaw. **Why not have a whisky sauce to dip your chips £2.95**

Spicy Bean Burger (V, VE Optional) £15.25

A homemade spiced bean burger served in a vegan brioche bun, chunky chips & a house slaw

Highland Steak Pie £23.50

Slow cooked Beef & Venison Pie in a rich gravy topped with a puff pastry served with sautéed tender stem broccoli and a side of creamy mash potatoes

Scottish Salmon (GF) £22.50

Pan-fried local Scottish fillet served on a bed of crushed new potatoes, fine green beans & bearnaise sauce

Pork Chop (GF) £19.25

A Josper grilled pork chop served with colcannon, carrot puree, half a Josper grilled apple, a red wine jus & fennel

Mushroom Risotto (V, GF) £17.95

Rich & creamy risotto with Portobello & Porcini mushroom sauce, topped with crispy sage and Riserva cheese

Quinoa & butternut squash salad (V, VE, GF) £16.95

Roasted butternut squash tossed with fresh leaves, quinoa, peas, kale, pumpkin seeds, red pepper & chilli hummus

Topped with a balsamic glaze

Balmoral Chicken £23.95

Oven roasted chicken breast stuffed with haggis and wrapped in smoky bacon served on top of mashed potatoes, tender stem broccoli & drizzled with a creamy whisky sauce

| Scottish STEAKS (GF)

100z (230g) Rump	£33	Cooked on our Josper grill, served with	Creamy Peppercorn (GF)	£2.95
100z (230g) Rib Eye	£39	chunky chips, half a grilled tomato,	Whisky Sauce (GF)	£2.95
100z (230g) Fillet	£52	Portobello mushroom & carrot purée	Bearnaise Sauce (V, GF)	£2.95

| Sauces

| Sides

Truffle Chips (V)	£6.00
Chunky chips (V, VE)	£4.50
Roast Tatties (V, VE)	£5.50
Colcannon (V, GF)	£5.00
Onion Rings (V)	£4.00
House Salad (V)	£4.00
House Slaw (V)	£4.00
Chicken wings x3 (GF)	£7.25
Josper grilled cos with crispy onion and honey mustard dressing (V)	£4.50

| Desserts

Crumble of the Day (V, VE Optional, GF Optional) £8.25

Made with seasonal fruit, topped with crumble and served warm with vanilla ice cream

Ice cream selection (V, VE Optional) £6.95

3 scoops: choose from Irn-bru, vanilla, strawberry, chocolate or Scottish tablet

Sticky Toffee Pudding (V) £8.50

Served with rich caramel sauce, vanilla ice cream topped with crushed pecans & dates

Cranachan (V) £8.50

Drambuie, Honey, double cream, raspberries & toasted oats

Irn-Bru Sundae (V) £8.25

Irn-Bru & vanilla pod ice cream served with a chocolate orange crumb topped with whipped cream

Scottish Cheese Board Selection (V) £13.95

Local cheeses served with a homemade chutney, crackers & oat cakes

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