

STARTERS



Loch Fyne Oysters

Tabasco, lemon juice

£3		£15		£25
one		six		twelve

Feta and watermelon salad

£7

Buttered spinach, garlic, toasted almonds

£7

Burrata bruschetta

£7

Tempura cauliflower, aubergine, broccoli, courgette, soy dipping sauce

£8

Asparagus, duck egg, Parmesan shavings

£9

Char pit skewer

Chicken and chorizo

£9

Scallops and prawn

£12

Mussel brose skillet

£10

Josper smokey seafood chowder

£15

1970s prawn and shrimp cocktail

£8

Ham hock and pistachio terrine, pineapple chutney, tomato bread

£8

Lobster mac 'n' cheese

£15

Barbecue scallops

£12

GRILLS



We use Scottish farm-assured Buccleuch beef and Lammermuir Luing and red deer from the Crerar home farm when available. All our steaks are traditionally matured for a minimum of 28 days to specific requirements, ensuring the exceptional Buccleuch flavour, tenderness and quality.

The Spanish Jospier grill is a charcoal fired "furnace" reaching temperatures in excess of 400°C. The searing heat instantly seals and chars the meat and delivers a unique texture and flavour.

Fillet

Large £35 Medium £30

Rib eye

£28

Sirloin

Large £30 Medium £25

Rose veal t-bone

£30

Lobster and fillet surf 'n' turf

£45

Barbecue-baked lobster, garlic butter

£28

Chateaubriand

(to share)

£65

All with field mushroom, balsamic-roasted vine tomatoes and your choice of sauce.

SAUCES

Pink peppercorn Béarnaise Diane Blue cheese Hollandaise Garlic butter

Please inform a member of our team if you have an allergy or intolerance

MAINS



The Spanish Jospier grill is a charcoal fired "furnace" reaching temperatures in excess of 400°C.
The searing heat instantly seals and chars, delivering a unique texture and flavour.

Whole sea bass
£25

Venison fillet
£27

Rack of lamb
£28

Scallops
£22

Cauliflower "Welsh rarebit" steak
£12

Barbecue halloumi and tempura vegetables skewer
£18

All with field mushroom, balsamic roasted vine tomatoes and your choice of sauce.

SIDES



Smoked paprika fries

Buttered greens

Baby carrots

Parmesan fries

Dulse soda bread

Buttered mash

Tempura onion rings

Green salad

Garlic spinach

£4

DESSERTS



Marbled chocolate cheesecake
£8

Chocolate brownie
£8

Crème brûlée
£8

Classic tarte tatin
£8

Lemon and lime posset
£8

Ice cream
£6

CHEESE BOARD

£10

PORT

Smith Woodhouse Ruby Port, Portugal

£6.50

PUDDING WINE

Late Harvest Semillion
Gewürtztraminer,
Casa Silva, Chile

£4

Lions de Suduiraut,
Sauternes,
France

£6

LIQUEUR COFFEE

Gaelic Irish Parisienne Calypso

£8

