

HICKORY

TO START

SOUP OF THE DAY GFO / DFO

Served with warm bread and butter / £7

DUCK GFO

Duck leg rillettes, cherry chutney, bread croutes / £12

HAGGIS

Haggis and brie bon bons, chilli and turnip jam, crispy rocket / £11

SMOKED SALMON GF

Smoked and "hot" smoked salmon terrine, beetroot, dill oil / £12

SCALLOPS

pan seared king scallops, charred red pepper, chorizo, pearl barley / £14

GOATS CHEESE GFO

Honey roasted goats cheese, poached pear, walnuts, bread croutes / £11

MAIN COURSE

VENISON COLLOPS GFO

Crispy haunch rillettes, black and blue bon bon, aubergine puree, fondant potato, juniper sauce / £28

PORK TENDERLOIN GFO

Shredded pork belly, rumblethump croquettes, creamed celeriac, sprouts, apple cream / £24

CHICKEN BREAST GFO

Turnip and potato pave, haggis, oyster mushrooms, squash puree, pickled mustard seeds, whisky sauce / £24

FILLET OF SALMON GF

Mussel bouillabaisse, baby potatoes, courgettes, fennel, saffron rouille / £24

MONKFISH GF

Curry spiced monk fish tail, lobster and prawn risotto, pea and mint yoghurt mousse, parmesan crackling / £23

CAULIFLOWER V

Roasted cauliflower, harissa white bean puree, sauce bois boudran / £19

JOSPER GRILLS

The Spanish Josper Grill is a charcoal fired "furnace", reaching temperatures in excess of 400 C. The searing heat instantly seals and chars the meat to deliver a unique texture and flavour. All our steaks are dry aged for a minimum 28 days to ensure the highest quality produce for our guests.

10OZ RIBEYE / £32 (DF/GFO)
8OZ SIRLOIN / £30 (DF/GFO)
32OZ RUMP FOR TWO / £65 (DF/GFO)

All of our Josper steaks are served with chunky chips, roasted tomato, portobello mushrooms and onion rings.

STEAK SAUCE / £5:

Diane, Peppercorn, Whisky Cream, Blue Cheese

BAR CLASSICS

TRUFFLED MACARONI CHEESE VEG

Creamy cheddar sauce, crunchy chive crumb, truffle oil / £15

BEEF BURGER DFO

Scottish farm assured beef, brioche bun, Isle of Mull cheddar, smoked Ayrshire bacon, salad, and chunky chips / £19

MARGHERITA PIZZA GFO / VEG

Buffalo Mozzarella, tomato sauce, fresh basil / £12

BEER BATTERED HADDOCK DFO

Battered haddock, chunky chips, crushed garden peas, tartare sauce / £19

VEGAN BURGER V

Avocado, brioche bun, salad, fries / £19

WILD MUSHROOM PIZZA GFO / VEG

Mozzarella, tomato sauce, blue cheese, truffle / £15

MUSSELS MARINIÈRE

White wine, garlic, cream, fries and warm bread / £21

PARMA HAM PIZZA GFO

Mozzarella, tomato sauce, goats cheese / £15

TO FINISH

MILLE-FEUILLE

Passion fruit curd, pine apple compôte, Chantilly cream, coconut sorbet / £10

CHEESECAKE

Chocolate and cherry cheesecake, cherry sorbet, dried cherries, popping candy / £10

GELATO GFO / DFO

Selection of ice creams and sorbets / £8

STICKY TOFFEE PUDDING

Butterscotch sauce, brandy snap, vanilla ice cream / £10

CRÈME BRÛLÉE

Cranachan crème brûlée, oatmeal tulle, shortbread crumb, raspberry sauce / £10

CHEESE BOARD GFO

Isle of Mull Cheddar, Clava Brie, Strathdon blue, Mull of Kintyre smoked cheddar, house apple jelly, oat cakes / £15

(GF - Gluten free / GFO - Gluten free option / DF - Dairy free / DFO - Dairy free option / V - Vegan / VEG - Vegetarian)

Please just make us aware of these requirements and/or allergies when ordering. Guests on a dinner inclusive package have an allowance of £30 per person.

Service Charge - Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge and this is no different - every penny you might want to give is shared equally by our teams through our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go to 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.