

NIBBLES

Gordal Picante Olives (DF, GF, V) £6.50

Bread Basket
With butter
£6.50

Haggis Bonbons Whisky & pepper sauce £9.50

STARTERS

Pea, Mint & Basil Soup
With pancetta, croutons & pine nuts
£10.50

Mackerel Pâté
Buttered toast & pickles
£13.50

Chicken Liver Parfait
Raspberry purée, brioche & chutney
£13.50

Squid & Chorizo
Chorizo mayonnaise, lemon & parsley
£13.50

Mussels
Leeks, garlic, white wine sauce & sourdough
£16.50

Avocado Mousse (GF, DF)
Garden salad, tomato & chipotle dressing
£13.50



MAINS

Grilled Sea Bass (GF)

Grilled sea bass fillet with oven roasted
Mediterranean vegetables and basil pesto
£30.00

Grilled Chicken Caesar Salad

Prosciutto, baby gem, parmesan and croutons **£22.00**

Harissa Aubergine (GF)

Tomato and chickpeas, served with spiced yoghurt **£24.00**

Penne Arrabbiata

Burrata, arrabbiata sauce with tomatoes, chili & basil

£22.00

Fish & Chips

Beer battered haddock, served with homemade tartar sauce and crushed peas

£22.00 / £17.50 (half portion)

Pork Belly

Slow braised pork belly, served with black pudding, carrots, savoy cabbage and mashed potatoes **£24.00**

Venison (GF)

Venison loin and slow cooked shoulder, roasted root vegetables and red wine sauce £32.50

Mussels

Leeks, garlic, white wine sauce and sourdough £25.00

From the Grill

All of our meat is grass-fed and sourced from local suppliers. All dishes are served with roasted flatcap mushrooms, cherry tomatoes and a choice of either twice cooked chips or mashed potato.

Tweed Valley Beef Sirloin 8oz (GF) £45.00

Tweed Valley Scotch Beef Rib Eye Steak 8oz (GF) £45.00

Burgers

Highland Venison Burger

Smoked brie, house slaw and sauce, served with rosemary fries

£24.00

Halloumi Burger

Tomatoes, gem and tzatziki sauce, served with za'atar fries

£24.00

ADD A SAUCE

Whisky Pepper | Red Wine Garlic Butter

£3.85

SIDES

Mediterranean Vegetables | Hand Cut Chips | French Fries Rocket Salad with Balsamic and Parmesan

£4.50

TRUFFLE &
PARMESAN FRIES
£6.50



DESSERTS

Sticky Toffee Pudding

Served with a butterscotch sauce and vanilla ice cream

£13.00

Tiramisu

Kahlua and white chocolate

£13.00

Chocolate Hazelnut Crémeux

Served with hazelnut ice cream

£13.00

Lemon Posset

Passion fruit and mango

£13.00

Raspberry Pavlova (GF)

Scottish raspberries and vanilla Chantilly cream

£13.00

Scottish Cheese Selection

Chef's 3 cheese selection of the day, served with oatcakes and chutney

£20.50

Ice Creams & Sorbets

Ask your sever for our flavours of the day

£3.50 per scroop