



SERVED DAILY
NOON 'TIL 9PM



SNACKS AND NIBBLES

HOUSE BREAD

SELECTION 8 (V, VG*)

with butter and whipped crowdie cheese

OLIVES 4.50 (VG)

marinated Kalamata and Nocellara olives

CHICKEN CROQUETTES 6.50

caramelised onion mayo, slaw

SMOKED MACKEREL PÂTÉ 8

Avruga caviar, onion seed crackers

HAGGIS BON BONS 10

whisky peppercorn sauce

SCOTTISH CHEESEBOARD

3 FOR 12, 5 FOR 18

Isle of Mull cheddar | Smoked Auld Reekie | Crowdie | Morangie Brie | Hebridean Blue oatcakes, candied walnuts, chutney

SALADS

CHICKEN CAESAR SALAD 12

lettuce, pancetta, Mull cheddar, Caesar dressing, garlic butter croutons, Jospers grilled chicken

SMOKED DUCK

WALDORF SALAD 14

mixed leaves, dried cranberries, pomegranate seeds, candied walnuts, granny smith apple, smoked duck breast, citrus crème fraîche dressing

SIDES

TRIPLE COOKED CHIPS 5 (VG)

HOUSE SALAD 4 (VG)

MAC'N'CHEESE 6 (V)

GARLIC BUTTER PRAWNS 10

GARLIC MUSHROOMS 5.50 (V)

v = vegetarian | vg = vegan | * = can be modified to accommodate respective diets (vg* = can be modified to cater for vegan diets)

Many of our dishes are available as Gluten Free & / or Dairy Free versions – ask your server for information. Please note that all our food is prepared in a kitchen where nuts, cereals containing gluten, & other allergens are present & our menu descriptions do not include all ingredients. Please speak to your server if you have any allergies or intolerance of foods. All meat weights are uncooked. Prices are in GBP & include VAT. A discretionary service charge of 12% is applied to all tables.