



LUNCH

1-COURSE - £12 | 2-COURSES - £16 | 3-COURSES - £20

STARTERS

SOUP OF THE DAY

Homemade bread

ROASTED BEETROOT SALAD

Blue murder croutons, balsamic
& oregano dressing

CHICKEN &

WHISKY BRÛLÉE

Fig leaf crisps, garden salad

THE MAIN EVENT

SMOKED ARRAN CHEDDAR

& CHICKEN CREPES

Field mushrooms &
baby spinach salad

12-HOUR SLOW BRAISED

PORK BELLY

Red cabbage Rumbledethumps

SUNDRIED TOMATO

TAGLIATELLE (V)

Basil pesto cream, rocket
& parmesan salad

THREE CHEESE

MAC 'N' CHEESE

Jalapeño sour cream,
nachos & garlic bread

TWENTY BURGER

Homemade Scottish prime
steak burger, onion marmalade,
Innis & Gunn rarebit croquette,
shoestring fries, homemade ketchup

VEGAN BURGER (VG)

Homemade vegan burger patty,
Violife cheese,
shoestring fries

SOMETHING SWEET

CHOCOLATE

FUDGE CAKE (GF)

Raspberry sorbet

CRÈME BRÛLÉE

Shortbread & fresh berries

SELECTION OF

HOMEMADE SORBETS (VG)

Please ask your server
for today's flavours.

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free

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, and other allergens are present and our menu descriptions do not include all ingredients. Please speak to your server if you have any allergies or intolerance of foods. Please note game dishes may include gunshot or residue. All meat weights are uncooked. Prices are in GBP and include VAT. A discretionary service charge of 10% is applied to all tables of 6 or more guests.