

SNACKS & SMALL PLATES

House bread selection 8 (v, vg*)
herb butter, beetroot hummus

Olives 4.50 (vg)
marinated Kalamata and Nocellara olives

Whipped crowdie cheese 8 (v)
onion seeds, toasted oats, potato flatbread

Pea and watercress soup 8.50 (v, vg*)
house bread, herb butter

Chicken and smoked ham terrine 12
shortcrust biscuit, salt and vinegar cucumbers, tarragon emulsion

Pork ribs 10
lm bru glaze, toasted sesame seeds, summer slaw

Haggis, neeps and tatties 10
haggis bon bons, neep and potato mash, whisky peppercorn sauce

Grilled asparagus 12 (v)
crispy egg, Kintyre cheddar crisps, asparagus dressing

Spinach & potato gnocchi 10 (vg)
preserved lemon cream, peas, mint, almond ricotta

Monkfish pakora fritters 12
curry, masala and chutney sauces

BRUNCH

Ratatouille baked eggs 14 (v)
piperade, labneh, house focaccia

Smoked salmon omelette 15
dill crème fraîche, broad bean and samphire salad

Club sandwich 15
grilled chicken breast, ham, Connage gouda, mayonnaise, lettuce, tomato, fried egg, toasted ciabatta

Sirloin steak sandwich 16
caramelised onions, peppercorn sauce, toasted ciabatta

Root vegetable skewer 14 (vg)
sautéed spinach, roasted peppers, plant feta, potato flatbread

SALADS & LARGE PLATES

Chicken Caesar salad small 12 | large 18
lettuce, pancetta, Mull cheddar, Caesar dressing, garlic butter croutons, Jospier grilled chicken

Smoked salmon salad small 14 | large 20
mixed leaves, grilled avocado, broad beans, preserved lemon, smoked salmon, dill dressing

Bacon cheeseburger 20
beef patty, Connage gouda cheese, dry aged bacon, lettuce, tomato relish, burger sauce, house potato roll, chips

Pan fried Atlantic cod 24
confit heritage tomatoes, grilled asparagus, salsa verde, samphire

Seafood linguine 22
langoustines, mussels, prawns and haddock, creamy bisque sauce, shaved fennel

Grilled king mushrooms 19 (vg)
haggis spiced corn purée, succotash, tenderstem broccoli, dry apricot vinaigrette

GRILL

All our meat is sourced from Scottish grass-fed stock, with an emphasis on ethical and sustainable farming practices.
Cooked over coal at 450 degrees Celsius in our speciality Jospier grill.

Ribeye
10oz
37

Sirloin
10oz
35

Cut of the day
Market price

Market fish of the day
Market price

All steaks are served with triple cooked chips and house salad

SAUCES 3 Red wine jus | Béarnaise | Peppercorn | Garlic butter

SIDES

Triple-cooked chips 5 (vg)

Truffle parmesan chips 6

Mac'n'cheese 6 (v)

Creamy potato mash 5 (v)

Sautéed greens 6 (v, vg*)

Garlic mushrooms 5.50 (v)

Heritage tomato and pickled shallots salad 6 (vg)

House salad 4 (vg)