

Starters

Grilled Smoked Haddock	£8.95
Served on wilted spinach with a soft poached egg and a kedgeree cream sauce. (N)(GF)	
8 Hour Braised Lamb Shoulder	£8.95
Pulled lamb shoulder coated in a panko breadcrumb, Moroccan couscous, harissa yoghurt and a mint, coriander & pomegranate salad. (N)	
Spiced Halloumi	£7.95
Spiced halloumi, sauteed with spinach, chickpeas and charred red peppers, served with a spiced flatbread. (V)	
Oak Smoked Salmon	£9.95
Oak smoked salmon, avocado puree, rocket, pink peppercorn & rock rose gin dressing. (*) (GF)	
Isle of Barra King Scallops	£11.95
Isle of Barra king scallops served on a salad of beetroot puree, crushed toasted seeds, citrus roasted beets, orange dressing, young leaves. (GF)	

(V) suitable for vegetarians. (Vg) suitable for vegans. (*) contains alcohol. (N) contains nuts. (GF) gluten free. Fish, poultry and shellfish dishes may contain bones and/or shell. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens, due to the risk of cross contamination. Please ask your server before ordering if you are concerned about the presence of allergens in your food.

Mains

Duo of Beef	£23.95
Seared medallion of fillet beef, smoked ox cheek croquette, wild mushrooms, creamed potatoes, roast carrot, artichoke and saffron puree & bone marrow gravy. (*)	
Perfectly paired with a glass of Cava Negra Argentinian Malbec 250ml £7.50	
Beer Battered Haddock	£14.95
Crisp beer battered haddock fillet, served with chunky chips, buttered garden peas, tartare sauce and lemon. (*)	
Isle of Barra King Scallops	£22.95
Seared king scallops, cauliflower puree, Stornoway black pudding, sauteed baby potatoes, crispy kale.	
Perfectly paired with a glass of La Delfina Pinot Grigio 250ml £7.25	
Cairngorm Venison Haunch	£21.95
Cooked pink and served with pomme anna potatoes, roast celeriac puree, butter charred leeks, red wine jus, braised red cabbage.	
Seafood Gnocchi	£19.95
Mussels, clams, calamari, king prawns, smoked haddock and gnocchi dumplings, dressed in a sundried tomato, red pepper & chilli pesto, finished with chopped herbs & parmesan.	
Corn Fed Chicken Breast	£17.95
Corn fed chicken breast stuffed with buffalo mozzarella and wrapped in prosciutto ham, served on garlic and basil polenta with buttered kale & a Romesco sauce. (N)(GF)	
Roast Artichoke & Winter Squash	£16.95
Cooked in an almond, coconut and turmeric curry sauce, served with basmati rice, toasted flaked almonds & coriander. (Vg)(N)(GF)	

Sides

Crispy beer battered onion rings	£2.75
Seasonal vegetables dressed in butter and chopped herbs	£2.95
Seasoned hand cut chunky chips	£3.00
House salad with Arran mustard dressing	£2.50
Garlic and parsley ciabatta	£2.50
Garlic and parsley ciabatta topped with mature cheddar	£2.75

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Sweets

Lemon & Passion Fruit Meringue Pie	£7.75
Topped with Italian meringue and accompanied by pouring cream & fruit coulis. (V)	
Sticky Toffee Pudding	£7.75
Topped with vanilla ice cream, rich toffee sauce, mini meringue. (V)	
Brioche Bread and Butter Pudding	£7.50
Studded with sultanas, raisins and citrus peel, cooked in a rum anglaise, served with vanilla ice cream & raspberry coulis. (*) (V)	
Cheeseboard	£9.50
Chef's selection of cheese with crackers, oatcakes, chutney and grapes. (V)	
Chocolate Orange Brownie	£7.50
Accompanied by Cointreau truffle, chocolate ganache, orange sorbet, toasted marshmallow. (*)	

Liqueur Coffees

Irish Coffee	£6.00
Jameson Irish whiskey mixed with fresh coffee and topped with double cream.	
French	£6.00
Martell brandy mixed with fresh coffee and topped with double cream.	
Calypso	£6.00
Tia Maria mixed with fresh coffee and topped with double cream.	
Irish Cream	£6.00
Baileys mixed with fresh coffee and topped with double cream.	
Seville	£6.00
Cointreau mixed with fresh coffee and topped with double cream.	
Italian	£6.00
Disaronno mixed with fresh coffee and topped with double cream.	

Americano	£2.60	Espresso	£2.20	Cappuccino	£2.65
Double Espresso	£2.40	Latte	£2.65	Macchiato	£2.40
Flat White	£2.65	Breakfast Tea	£2.35	Mocha	£2.85
Herbal Tea	£2.35	Hot Chocolate	£2.85		

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