



STARTERS

Chef's soup of the day served with homemade bread (v) - £4.25

Coriander & ginger crab cakes with a harissa & lime mayonnaise 3 for £5.95 / 6 for £10.95

Home smoked duck breast, pomegranate, mange tout, carrot & pak choi with a sesame & chilli dressing £8.45

Roast breast of Pigeon & mini fondant potato with a plum & cinnamon sauce £7.95

Wild mushroom and dolce latté tart, watercress and rocket salad wholegrain mustard dressing £6.95

Duck and chicken liver parfait, apricot and fig chutney, seasonal leaves, Arran oatcakes £6.95

Steamed Scottish salmon bound in a citrus crème fraiche, croutons and an olive oil dressing £ 5.95

Woodland mushroom cassoulet, herbed polenta, confit onion, a pommery mustard cream with toasted sourdough (v) starter £6.95 main £10.95

Trio of haggis – Haggis ravioli, haggis coated in oatmeal & a haggis spring roll with potato & root vegetable gratin and a whisky jus - £7.45

MAINS

Fillet of bream with a chorizo, white bean, cherry tomato & sage stew £12.95

Chicken breast stuffed with black pudding, stovie potatoes, spaghetti of carrot and suede, thyme jus £12.95

Fillet of rainbow trout with croquettes and queen scallops served with a citrus dressing £14.95

Strudel of butternut squash & Cairnsmore cheese with an almond, apple & celeriac salad, red pepper pesto (v) £10.95

King prawns, clams, braised fennel, parmentier potatoes and samphire grass £15.95

Pork loin, celeriac and spring onion crushed potatoes, green beans and maderia sauce £12.45

Breast of Guinea Fowl with a potato, bacon & raisin terrine, spiced confit leg with wild kale & blackberry sauce £13.95

Braised haunch of venison, duck fat roast potatoes, sweet redcurrant cabbage, pan seared loin and juniper sauce £17.95

Prime cuts of 21 day mature Scottish beef served with rocket, grilled flat cap mushroom, plum tomato salad and Maris Piper chips

8oz Rump steak - £14.95

8oz Sirloin steak - £18.95

8oz Fillet steak - £24.95

Steak sauces: £1.45

Peppercorn

Whisky

Garlic butter

Sides: £2.95

Duck fat roast potatoes

Rocket and parmesan salad

Maris piper hand cut chips

Potato croquettes

Baby boiled potatoes

Sesame tossed greens

Sweet redcurrant cabbage

DESSERTS

Coconut & lime panna cotta
 Cherry bakewell cheesecake (v)
 Sticky toffee pudding (v)
 Duo of chocolate terrine with raspberry sorbet
 Selection of dairy ice creams (v)
 £5.25 each

Selection of cheeses served with oatcakes & homemade chutney
 Lanark blue, Scottish brie and Tobermory cheddar £7.25

COFFEE

Espresso £1.80
 Americano £2.10
 Cappuccino £2.50
 Latte £2.50
 Decaf Coffee £2.60
 Pot of tea £2.30
 Flavoured Tea £2.30
 Hot chocolate £2.50
 Liqueur coffee £3.95

DESSERT WINE AND PORT

Anakena Late Harvest Dessert Wine, Anakena Estate, Rapel Valley.	Chile	2010	3.50	125ml
Fonseca Bin 27 (port)	Portugal		3.50	50ml

Other apéritifs, digestives and liqueurs available

HOUSE WINES

175ml 250ml bottle

WHITE

Pinot Grigio/Garganega Stylish, light and gently fruity	Italy	4.25	5.75	15.95
Sauvignon Blanc , Tekena Estate, Central Valley Refreshing, zingy and packed with citrus appeal!	Chile	4.45	5.95	16.95
Homenaje Viura/ Chardonnay , Bodegas Marco Real Designer wine that's fresh, fruity and fabulous	Spain	4.75	6.25	18.45

HOUSE RED

Shiraz 'Dry River' Warming berry flavours with a hint of black pepper	Australia	4.25	5.75	15.95
Merlot , Anakena Rapel Valley Soft, plummy and very moreish	Chile	4.45	5.95	16.95
Homenaje Tempranillo / Cabernet , Bodego Marco Real Stylish, juicy, Spanish red with a quirky, designer label to boot!	Spain	4.75	6.25	18.45

HOUSE ROSÉ

Cabernet Rose , Anakena, Rapel Valley Bursting with bright, fresh, red berry fruit flavours	Chile	4.45	5.95	16.95
Homenaje Garnacha Rosado , Bodego Marco Real A wine to be seen with – fruity and fun!	Spain			18.45

Full wine list available on request...