

Dinner Menu

Starters

Seared Isle of Skye Scallops, Chestnut & Artichoke puree, Orange and Baby Turnip

£9.75

The Scotsman's Haggis, Neeps and Tatties served with a Glenfiddich single malt whisky jelly

£7.75

Jerusalem artichoke soup with garlic mushrooms and white truffle oil

£6.75

Chicken liver parfait with truffle butter, Port Jelly, pear and toasted Brioche

£7.50

Clava Brie tart with smoked raisin, saffron pickled onion, butternut squash

£7.25

Citrus cured Scottish salmon, beetroot textures, crème fraîche and rocket arancini

£8.50

Mains

Roast wild Scottish venison loin with a venison stuffed cabbage, root vegetable pave, pear and bay leaf

£18.50

Seared Aberdeenshire mackerel fillet, Scottish shellfish, roasted quinoa, radish, fennel and grapefruit

£16.25

St Mungos beer battered fish of the day with chunky chips and tartare sauce

£14.25

Corn fed chicken leg stuffed with chorizo & tarragon with a wild garlic, white bean & sweet corn cassoulet

£16.95

Gordal olive polenta, aubergine caviar, pine nuts, feta and coriander pesto

£13.50

Rare breed rump of pork, orzo and stilton risotto, granny smith apple and crackling

£15.75

Grills

28 day hung, Henderson's Highland beef served with a choice of sauce:

Béarnaise sauce ~ Peppercorn sauce ~ 'Auld Reekie' whisky and smoked cheese sauce

10oz sirloin steak **£28.95**

10oz rib eye steak

£23.95

8oz flat iron steak **£16.25**

8oz Highland Angus beef burger

£11.75

Home made spiced bean and beetroot burger

£10.25

Sides

£3.75

Buttery mash potato

Spring Cabbage with shallots, chilli and garlic

Chunky chips

Mixed leaf salad

Grilled Portobello mushrooms

Rocket and parmesan salad

Celeriac Dauphinoise

Cauliflower cheese

Prices are inclusive of VAT at 20%.
A discretionary service charge of 10% will be added to your bill.
Please alert us if you have any allergies.

Desserts

Sticky toffee pudding, butterscotch sauce and clotted cream ice cream

£6.50

Crepe suzette, Grand Marnier with honeycomb ice cream

£7.00

Amalfi lemon jelly, creamed rice, poppy seed crisp and lemon curd doughnut

£6.75

Hot dark chocolate mousse with toasted marshmallow ice cream and crunchy milk rocks

£5.95

Home made ice cream of the day

£5.50

Scottish artisan cheese selection served with chutney and oatcakes

£7.75

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