

# ***A la carte Menu***

## **STARTERS**

Crispy Squid, rocket, slow roast tomato & pickled shitake mushroom salad 6.50

North Sea Mackerel, beetroot & apple soup, horseradish crème fraiche 6.50

Tempura Oban Skate wing, mango & pineapple salsa 7.00

Arbroath Smokie & Mull cheddar twice baked soufflé, tomato chutney 7.00

Grilled Razor Clams, kale, pernod & fennel sauce, parmesan & herb crumb 7.00

Scottish Venison carpaccio with pickled vegetables 8.00

## **MAINS**

Whole Anstruther Lobster, garlic & herb butter, rocket & new potato salad (market price)

Hand-dived Orkney Scallops topped with salsify puree & Stornoway black pudding,  
served with crushed new potatoes 21.00

Orange & lemon roasted Whole Bream, sauté beetroot & new potatoes 16.00

Penang curry with King prawn & Monkfish, jasmine rice, pineapple chutney,  
mint & coriander yoghurt 20.00

Montrose Sea Trout, quinoa, roast butternut squash & mange tout salad  
& sauce Bois boudrin 16.00

Whole Scottish Lemon Sole, topped with roast red pepper salsa verde & wild sea salad,  
crushed new potatoes (Market price)

Scottish Plaice fillets, mornay sauce, crushed potatoes & curly kale 14.00

Roast Perthshire Grouse, smoked bacon & pearl barley game broth 24.00

## **SIDE DISHES**

Bowl of marinated olives 3.25

Beef tomato salad, Miso dressing 3.00

Rocket & parmesan salad,  
balsamic dressing 4.25

Mixed Salad 3.50

Crushed new potatoes  
with confit shallot & herbs 2.00

Cauliflower cheese gratin 2.50

Steamed Kale,  
lemon & black pepper dressing 3.25

Hand cut chips with lemon & rosemary  
salt & pepper 3.00

*Please notify your server of any allergies or dietary restrictions*

*We endeavour to use produce from sustainable sources wherever possible;*

*all fish may contain bones; our game may contain lead shot*

*Discretionary Service charge of 10% will be added to groups of 6 or more.*

*Open 7 days 12.00 - 10.30pm. All prices include 20% VAT.*