

Sharing Items/ Small Plates

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| Pork croquettes, lime, chervil | £7 |
| Haggis, neeps & tatties, whisky sauce (vegetarian haggis available) | £8 |
| Whisky cured salmon, soda bread, orange, crowdie | £7 |
| Smoked mackerel pate, cucumber, kohlrabi, oatcakes | £7 |
| Roasted Roscoff onion, goat's cheese, pistachio, persillade (v) | £7 |
| Buttermilk fried chicken, buffalo & blue cheese sauce | £6/9 |

Mains

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| Mussels, burnt cream, anchovy, sherry cask whisky | £7/14 |
| Beer battered cod, pea puree, tartare sauce | £12 |
| Pan roasted cod, shallot, persillade | £12 |
| Venison haunch, beetroot, walnut, juniper | £14 |
| Pork chop, apple, cider sauce | £13 |
| Beef Burger (chuck, rib & brisket, add Mull cheddar £1) | £10 |
| Charred cauliflower, pearl barley, smoked almond, spiced yoghurt, pomegranate (v) | £12 |

Sides

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| Chips, potato salt mustard mayo | £3.95 |
| Mashed potatoes, chive | £3.95 |
| Charred hispi cabbage, anchovy butter | £3.95 |
| Thyme roasted carrots, skirlie, burnt orange | £3.95 |
| Roast cauliflower, smoked almond, spiced youghurt, pomegranate | £3.95 |
| Red cabbage and apple slaw | £3.95 |

Desserts

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| Hazelnut brownie, orange custard | £6 |
| Crème brulee, lemon curd, shortbread | £7 |
| Cheese board, breads, pickles, membrillo | £9 |

A 12.5% discretionary service charge will be added to your bill, all service goes to the staff