

Aperitifs Glass

125ml 175ml

French Gimlet Porters Gin, Elderflower, Lime / 10

Lemon Drop Ciroc, Limoncello, Lemon Bitters / 10

16.10 Smoked Whisky Sour Highland Park, Lemon, Bitters/ 11.5

14.50 19.95

Today's Coravin Wine by the

(Premium Wine Preservation System)

White: **Chablis 1^{er} Cru, Gloire de Chablis** 13.15

Red: **Châteauneuf du Pape, La Nerthe (O)**

Lunch Menu

Nibbles / 5.50

Gordal Olives – Paprika & Thyme Marinade (vg)

Bread Selection Miso & Sage Butter, Pumpkin Seed Gastrique (v)/(vg)

Starter

Seasonal Vegetable Soup Fresh Bread & Butter (v) (vg available) / 9

Seared Scallop Broccoli Puree, Apple, XO Black Pudding Dressing / 17.50

Roasted Cauliflower Miso Citrus Gel, Linseed, Spirulina, Parsnip Crisp (v) / 10.5

Courgette Custard Tartlet Pickled Spring Squashes, Whipped Goats' Cheese, Sea Greens (v) / 13

Truffled Chicken & Mushroom Ballotine Mushroom Fricassee, Chicken Consommé / 13

Rare Beef Carpaccio Artichokes, Caesar Dressing, 24-month Aged Parmesan / 14

Cullen Skink Smoked Haddock, Potato, Leek, Cream, Crusty Bread & Butter / 10.50

Ramsey's Haggis, Neeps & Tatties Swede, Skirlie Potato & Whisky Sauce / 11-18
(Veggie/Vegan Option Available)

Main

Gnocchi Crispy Spinach, Mushroom, Courgette Sauce, Ayrshire Dunlop Cheese(v) / 23

Beer Battered Cod Loin & Chips Peas, Triple Cooked Chips, Tartare Sauce / 16
(vegan alternative available)

Wester Ross Salmon Asparagus, Poached Leeks, Pastis & Keta Velouté / 28

Chicken Supreme Cauliflower, Black Garlic, Radish, Mash Potato, Morel Sauce / 26

Slow Roast Lamb Shoulder & Wild Garlic Roulade Artichoke Barigoule, Spring Vegetables, Ratte Potato, Basil / 35

Ayrshire Pork Belly & Fillet Black Pudding Potato Pave, Apple & Hazelnut Puree, Heirloom Carrots, Pearl Onion Jus / 26

Beef Burger Seeded Brioche Bun, Clava Organic Brie, Chipotle Mayonnaise, Rocket, Pickles, Crispy Onions, Coleslaw, Fries / 15

35 Day Dry Aged Sirloin Steak Duck Fat Triple Cooked Chips, Bloody Mary Butter, Green Peppercorn Sauce / 43

Sides 6

Green Beans Walnut Oil, Crispy Shallot (vg) | **Garden Salad** House Pickles, White Vinaigrette (vg) | **Mac & Cheese** (V) | **Mash Potato** White Truffle Oil |

Triple Cooked Chips (vg) (add Parmesan £1) | **Kelvin Pilsner Beer Battered Onion Rings** (vg)

A discretionary 12.5% service is added to bills. 100% of tips go to our staff.