

dinner menu

for the table

(v) Mug of Olives

small £5 - large £8

big Spanish olives marinated in garlic & chilli

starters

(v,g,n) Soup of the night £4.50

(p,g,d) Edinburgh Gin smoked salmon £6.50

remoulade, sauce vierge

Haggis, neeps & tatties (veggie haggis available)

starter £5.50 - main £11

caramelised red onion relish or Arran mustard & whisky cream sauce

(v) Toasted buttery with Inverloch goats' cheese £5.50

roasted red peppers, caramelised shallots, coriander pesto

(p,n,g) Cullen Skink

starter £5.50 - £11.50 main

creamy smoked haddock, leek & tattie soup

(n) Rannoch cured roast beef £6

Stornoway black pudding, soft boiled organic egg, confit tomatoes, horseradish

mains

(n,d) Sherry braised pork cheeks £14.00
potato & root vegetable stew, crispy bacon crumbs

(g,n) Chargrilled chicken breast £14.50
roasted butternut squash sauce, spinach & tarragon potato gratin

(g,n) Grilled fillets of plaice £15.50
crushed chorizo & dill potatoes, celeriac, leek & corn fricasse
Add seared Shetland king scallops £4

(g,n,v) Fondant sweet potatoes, wild mushrooms & kale £11
chilli glazed haloumi, warm puy lentil, rosemary & garlic salsa

(g,n,d) Roasted cod fillet £17
spiced aubergine caponata, roasted artichokes, aioli

(g,n) Seared Highland venison loin £21.00
Kailkenney mash, lemon thyme roasted parsnips, red wine jus

Chargrilled Shaw's 35 day dry aged 10oz sirloin steak £25
Portobello mushroom, pesto roasted tomato, rustic chips
caramelised onion chutney or green peppercorn cream sauce
Add seared Shetland king scallops £4

all meals served with fresh bread & butter

See page 4 for side orders

(v) vegetarian (p) pescetarian (g) gluten free

(n) nut free (d) dairy free (veg) vegan