

dinner menu

for the table

(v) mug of olives

small...5.00 large...8.00

big Spanish olives marinated in garlic & chilli

starters

(v,g,n) soup of the night ...4.95

(n) haggis, neeps & tatties

(veggie haggis available, contains nuts)

starter ...5.95 main ...11.75

caramelised onion relish or

arran mustard & whisky cream sauce

(d) stornoway black pudding, lamb shoulder & apricot bridie

caramelised onion & mint chutney, celeriac puree...6.95

(v,d,g,n) grilled portobello mushroom

roasted parsnip, leek & chickpea cakes,

basil & parsley oil...5.95

(p,g,n) potted hot smoked salmon & chive mascarpone mousse

pickled red pepper relish, poppy seed bagel...6.50

(p,g,n) cullen skink

creamy smoked haddock, leek & tattie soup

starter ...6.50 main ...12.50

mains

(g,n) chargrilled chicken escalope
wild mushroom & tarragon risotto, crispy chorizo,
balsamic reduction ...15.25

(p,n) grilled sea bass fillet
creamy sweet potato, monkfish & corn chowder,
garlic & chilli croutons...17.95

(v,d) butternut squash, baby leaf spinach
& roasted shallot wellington
curried cauliflower sauce, toasted almonds...12.95

(d,n) slow braised beef blade
clapshot, crispy haggis, arran mustard & whisky gravy...16.00

(d,g,n) roasted cod fillet
ham hock & scallion crushed new potatoes, dijon & lemon mayo,
salsa verde...16.95

chargrilled 10oz sirloin steak ...25.00
portobello mushroom, pesto roasted tomato, rustic chips
caramelised onion chutney or green peppercorn cream sauce

all meals served with fresh bread & butter

extra bowls £1.00 per bowl

See page 4 for side orders

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

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