
SMALL PLATES

Just for you or a few to share

Highland game broth, herb dumplings, crusty bread (gf*)	5.50
“Haggis tweeds”: Crumbed haggis balls, homemade brown sauce, crushed turnip	6
Ham hock & parsley croquette, piccalilli chutney, roast tomato	5.75
Cheese on toast: Isle of Mull cheddar & spring onion rarebit, pickled pink onion, sourdough (gf*) (v)	5.50
Curried smoked haddock & spinach fishcake, turmeric, chilli mayonnaise	6
Thyme & honey glazed venison chipolatas, butter mash	5.50
Loch Leven mussels, Scottish cider, herbs, garlic (gf*)	6.50

BIG PLATES

Venison & whisky sausages, turnip & potato mash, crispy kale, red onion jam	9.50
Scotch beef burger, Isle of Mull cheddar, Campbell’s haggis, chunky chips (gf*)	12
Pint of Loch Leven mussels, Scottish cider, herbs, garlic (gf*)	12
Mushroom & garlic burger, sourdough bun, crispy onions, tomato chutney, chunky chips (gf*) (v)	11
Fish pie, chive mash, soda bread, Scottish butter (gf*)	10
Steak & local ale pie, butter mash, cabbage	11
Battered fish, chunky chips, mushy peas, tartar sauce	13.50
Lobster mac & cheese, garlic sourdough, rocket & pea shoot salad (gf*)	15.50
Classic mac & cheese, garlic sourdough, rocket & pea shoot salad (gf*)	8.50
Roast cauliflower & spinach curry, beer braised basmati rice (gf) (ve)	10
Haggis, clapshot (swede, turnip & potato mash), whisky gravy	10

SANDWICHES

Choose from wholemeal or white. If you need gluten free, let us know.

Ayrshire ham, onion & sweet pepper chutney, rocket (gf*)	5.50
Roast Grampian chicken, roast garlic & Isle of Mull cheddar pesto, baby spinach (gf*) (n)	5.50
Poached Orkney salmon, baby spinach, lemon mayo (gf*)	6.50
Fish finger sandwich, mushy peas, tartar sauce	7.50
Panini: charred red pepper, buffalo mozzarella, rocket, harissa mayo (v)	5.50

SWEET PLATES

Warm cloutie dumpling, marmalade ice cream	6
Lemon & Honey “hot toddy” cheesecake, raspberry gel, biscuit crunch	6
Sticky toffee sundae, warm salted caramel, crushed honeycomb (v)	5.50
Chewy meringue, Scottish berries, crème fraiche & honey (gf) (v)	6
Chocolate tart, coffee custard, vanilla mascarpone(v)	5.50

ALLERGIES OR OTHER DIETARY REQUIREMENTS?

Whatever you need (or rather, don’t), we want you to relax and enjoy your meal. Our Head Chef or Restaurant Manager will guide you through the options, and explain our ingredients in detail.

VEGETARIAN, VEGAN, NUT OR GLUTEN FREE?

We’ve marked these items (v), (vg), (n) and (gf).

(gf*) - Gluten free option available

