

STARTER



SOUP OF THE DAY

Served with Artisan Bread

£5.95



CULLEN SKINK

Served with Artisan Bread

£6.95



ARBROATH SMOKEY CROQUETTE

With Mussels and Leek Chowder

£7.95



ROAST BUTTERNUT AND SAGE TORTELLINI

With Pan Blistered Fennel Bulb (V)

£6.90



DUO OF HERB ROASTED CHICKEN LOLLIPOP WITH WHITE PUDDING BON BON

Served with a Wild Mushroom Cream

£7.90



PAN GRILLED SCALLOPS

Served with Sesame Coated Salmon Cubes with Strawberry and
Beetroot Pearls

£12.95

A full allergen list is available for all dishes, however we cannot guarantee that menu items are free from nut traces.

Due to all menu items being cooked to order from fresh, locally sourced ingredients,
please allow us a suitable time period for the courses to arrive at your table.

Please note there is a minimum spend of £30.00 per person.

MAIN COURSE



GRASS FED RACK OF LAMB

Dusted in Cumin and Madras Spice with Whipped Potatoes, Buttered Vegetables, Mild Chicken
Tandoori Samosa with Pan Jus

£25.90

(GF Option Available)



CHICKEN BALLOTINE

Served with Garlic and Herb Potato Fondant, Buttered Vegetables and a Chestnut Mushroom and
Parsley Velouté

£22.90

(GF Option Available)



OVEN BAKED SALMON FILLET

Served with Homemade Sweet Chilli Jam Glaze, Parmentier Potatoes and Buttered Samphire

£22.90

(GF Option Available)



PEPPER AND HERB CRUSTED VENISON MEDALLIONS

Served with Braised Fennel and Herbed Potato Fondant with a Juniper and Cranberry Jus

£24.90

(GF Option Available)

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GRILL MENU



8oz SIRLOIN

Grilled to Temperature

£27.95

(GF Option Available)



30 DAY MATURED 8.5oz BLACK GOLD ANGUS FILLET

£32.95

(GF Option Available)



SURF AND TURF 8oz SIRLOIN

Topped with King Prawns and Garlic Butter

£30.95

(GF Option Available)



All served with Grilled Flat Cap Mushrooms, Onion Rings, Buttered Vegetables, Pan Grilled Half Tomato and French Fries or Hand Cut Chips



SAUCES

Whisky Sauce

Pepper Sauce

£3.95

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DESSERT



STICKY TOFFEE PUDDING

Served with Salted Caramel Ice Cream

£6.75



SALTED CARAMEL CHEESECAKE

With Vanilla Pod Tuile and Toffee Crisp Ice Cream

£6.75

(GF Option Available)



COCONUT PANACOTTA

With a Strawberry and Mint Salsa

£6.90

(G/F Option Available)



CULLEN ICE CREAM

Traditional Vanilla Cullen Ice Cream, served with a
Chocolate Flake and Toffee Sauce

£6.95

(G/F Option Available)



SELECTION OF FINE SCOTTISH CHEESES

Served with Grapes, Fruit Chutney, Celery and Oatcakes

£8.90