



# Dinner Menu

## STARTER

|  |               |
|--|---------------|
| <b>Soup of the Day (V) (VG)</b><br>with warm crusty bread  | <b>£7.99</b>  |
| <b>Goats Cheese &amp; Beetroot Salad (V)</b><br>with herb wafers, herb oil & heritage tomatoes       | <b>£8.50</b>  |
| <b>Twice-Baked Cheese Soufflé (V)</b><br>with spinach & leek cream sauce                             | <b>£9.50</b>  |
| <b>Spicy King Prawn Salad</b><br>with cucumber, carrots, beansprouts, peppers<br>& chilli dressing   | <b>£9.99</b>  |
| <b>Serrano Ham</b><br>with roast maple glazed figs, feta cheese, olives<br>& crusty bread            | <b>£9.99</b>  |
| <b>Game Terrine</b><br>with apple and raisin chutney, micro salad<br>& toasted brioche               | <b>£9.99</b>  |
| <b>Pan-Seared Scallops</b><br>with pea purée, chorizo & micro herbs                                  | <b>£14.99</b> |
| <b>Scottish Seafood Platter</b><br>with prawns, fresh smoked salmon,<br>hot smoked salmon & crayfish | <b>£15.99</b> |

**V - Vegetarian   VG - Vegan**

**G - Gluten Free** Additional items on our menu are available as Gluten Free  
Please ask your server for more information.

**Please ensure you inform us of any allergies or intolerances  
before ordering. Not all ingredients may be listed on the menu.**





## MAIN COURSE

|  |               |
|--|---------------|
| <b>Tabbouleh Salad (V) (VG)</b><br>bulgur wheat with fresh herbs, yoghurt dressing<br>& grilled tofu                                       | <b>£10.99</b> |
| <b>Wild Mushroom Risotto (V)</b><br>with crème fraiche & parmesan  | <b>£14.50</b> |
| <b>Mussels</b><br>with white wine and garlic cream sauce<br>& warm crusty bread  | <b>£14.99</b> |
| <b>Pumpkin Tortellini (V)</b><br>with butter emulsion, sage crisps & parmesan  | <b>£15.99</b> |
| <b>Roast Breast of Chicken Ballotine</b><br>with tagliatelle, wild mushrooms & café-au-lait sauce  | <b>£19.50</b> |
| <b>Pan-Fried Duck Breast</b><br>with pak choi, a glazed peach, dauphinoise potato<br>butternut squash purée & cherry jus                   | <b>£22.50</b> |
| <b>Roast Cod Loin</b><br>with Bouillabaisse sauce, mussels & baby vegetables   | <b>£22.99</b> |
| <b>Grilled Scottish Beef Fillet</b><br>with mini steak and ale pie, tender-stem broccoli,<br>glazed carrots, fondant potato & red wine jus | <b>£38.00</b> |
| <b>6-hr Braised Balsamic Lamb Shoulder<br/>(perfect for sharing)</b><br>with creamy mash, glazed root vegetables<br>& red wine jus         | <b>£48.00</b> |

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## FROM THE GRILL

All served with grilled tomato, portabello mushroom & chunky chips, served to your liking

|  |               |
|--|---------------|
| <b>10oz Scottish Sirloin Steak (G)</b> | <b>£30.00</b> |
| <b>10oz Scottish Ribeye Steak (G)</b>  | <b>£32.00</b> |
| <b>8oz Scottish Fillet Steak (G)</b>   | <b>£34.00</b> |
| <b>Add a steak sauce</b>               | <b>£2.50</b>  |
| peppercorn sauce                       | <b>EACH</b>   |
| blue cheese sauce                      |               |
| garlic & herb butter                   |               |

## SIDES

|                            |              |
|----------------------------|--------------|
| <b>Chips</b>               | <b>£4.50</b> |
| <b>Fries</b>               | <b>£4.50</b> |
| <b>Onion Rings</b>         | <b>£4.50</b> |
| <b>Mashed Potato</b>       | <b>£4.50</b> |
| <b>Seasonal Vegetables</b> | <b>£4.50</b> |
| <b>Salad</b>               | <b>£4.50</b> |

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## DESSERT

|   |               |
|---|---------------|
| <b>White Chocolate &amp; Raspberry Cheesecake (V)</b><br>with fruits of the forest & sweet cream                            | <b>£7.99</b>  |
| <b>Warm Poached Pear (G) (V)</b><br>with mulled spices & chocolate ice cream  | <b>£7.99</b>  |
| <b>Apple Tart Tatin (V)</b><br>with cardamon ice cream  | <b>£7.99</b>  |
| <b>Coconut Panna Cotta (G)</b><br>with mango salsa & passion fruit sorbet   | <b>£7.99</b>  |
| <b>Dark Chocolate Tart (V)</b><br>with chocolate soil & raspberry sorbet  | <b>£7.99</b>  |
| <b>Selection of Ice Creams, Sorbets<br/>&amp; Vegan Ice Creams (G) (V)</b><br>(3 scoops) please ask your server for details | <b>£7.99</b>  |
| <b>Cheese &amp; Biscuits (V)</b><br>a selection of international & local cheeses,<br>celery, fruit, chutney & oatcakes      | <b>£7.99</b>  |
| <b>Baked Alaska (V)</b><br>(perfect for sharing)  | <b>£12.50</b> |

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