

Starter

Cullen Skink

Homemade bread or oatcakes
7.50

Baked Camembert

Garlic & rosemary, toasted sourdough & red onion marmalade
10.95

Fillet of Beef Carpaccio

Caper & parmesan citrus salad
12.95

Roast Pigeon Breast

Pancetta, spinach & cherry balsamic
10.50

Pea & Mushroom Arancini

Truffle oil, tomato & basil coulis
9.50

Pan Seared Scallops

Butternut & sage puree, caviar, pickled cucumber & parmaham crumb
13.95

Local Smoked Sea Trout Fishcake

Hollandaise, radish and pea shoot salad
9.50



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Mains

Fillet of Beef Diane

Wild rice & sugar snap peas
26.95

Pan Fried Wild Halibut

Crushed new potatoes, minted pea puree, parma ham crisp, white wine, roasted garlic & saffron sauce
27.95

Seared Venison Loin

Wild mushroom & spinach ragu, celeriac fondant & rosemary potatoes
24.95

Pork Belly

Pancetta savoy cabbage, honey roasted carrots, black pudding mash & cider jus
19.85

Braised Feather Blade of Beef

Baby root vegetables, pomme puree & red wine jus
20.95

Chicken & Chorizo Ballotine

Pistachio & manchego mash, crispy leeks & roasted red pepper sauce
19.95

Butternut Squash & Rosemary Gnocchi

With pinenuts, parmesan crisp & herb oil
17.95

Whole Roasted Sea Bream

Candied cherry tomatoes, samphire, sautéed potatoes & sauce vierge
23.95

Chicken Balmoral

French trimmed chicken supreme stuffed with local haggis, wrapped in streaky bacon with claphot mash, tenderstem broccoli & a creamy drambuie sauce
22.95

Seafood Platter

Whole langoustines, pan roasted scallops, lemon sole fillet, monkfish tail, steamed mussels, chilli & garlic tiger prawns, crispy whitebait, calamari, miniature Cullen skink & thermidor sauce

Served with steamed greens & buttered new potatoes

31.95



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From the Grill

Our 28 day matured steaks are locally sourced from John Stewarts Butcher and Forbes Raeburn

8 oz Ribeye Steak	28.95
10 oz Sirloin Steak	32.95
8 oz Fillet Steak	34.95
32 oz Tomahawk Steak	80.00
<i>serves 2</i>	

All served with onion rings, home cut chips, flat cap mushroom, cherry vine tomatoes & asparagus

Accessorise your steak

Pepper Sauce 3.75

Diane Sauce 3.75

Blue Cheese Sauce 3.75

Garlic Butter 3.75

Surf & Turf 4.95

Whole langoustine with garlic butter



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Dessert

Chocolate Orange Marquise

Spiced grand marnier syrup with rum n raisin ice cream
8.95

Pecan Pie Cheesecake

Chantilly cream & fudge pieces
8.95

Merlot Poached Pear

With star anise and cinnamon ice cream
7.95

Scottish Cheeseboard Selection

Isle of Mull cheddar, black crowdie, Strathdon blue & clava smoked brie. Served with crackers, quince jelly & chutney
10.95

Tea & Coffee

Latte 2.95 3.50

Mocha 2.95 3.50

English Breakfast Tea 2.00

Cappuccino 2.95 3.50

Hot Chocolate 2.95 3.50

Herbal Teas 2.00

Flat White 2.95 3.50

Liqueur Coffee 4.95

Earl grey, green, cranberry & raspberry, peppermint, camomile

Espresso 2.25 2.75

Irish, Baileys, Tia Maria, Scotch Whisky, Cointreau, Brandy

Americano 2.25 2.95

Flavoured Syrups 1.00

Decaf Coffee 2.80

Caramel, hazelnut, cinnamon, ginger bread & vanilla



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