

A'la Carte Menu

1 course - £15 | 2 courses - £20 | 3 courses - £24

Vegetable Soup of the Day (V) (GF)

Cock-a-Leekie Soup

Rare Breed Scottish Borders Pork Shoulder and Chicken Terrine, brandy sultanas, focaccia toast, homemade piccalilli & veal jus (GF)

Shetland Smoked Salmon, salty potatoes, homemade tartare sauce, pickled cucumber strips & fennel salad (GF)

Fine Highland Blue Murder Cheese Salad, red wine-poached pear, caramelised walnuts & watercress, celery, grapes, honey and sultanas vinaigrette (V) (GF) (C)

6 hours Roasted skinless Ayrshire Pork Belly, parsnip and nutmeg puree, Stornoway black pudding, gin poached baby apples, sweet potato fondant, red wine and juniper berry reduction (GF)

Slow braised blade of Scottish Beef, mini Yorkshire pudding, roasted root vegetables, horseradish and beetroot mash, curly kale, Virginia bacon sauce (GF)

Pan roast corn fed French Chicken supreme, Jersey Royal leek & bacon crush potatoes, pee puree, braised baby gem lettuce, broccoli, basil oil (GF)

Grilled Scabster Hake Filet, curly kale, breadcrumb and parmesan, chorizo sautéed potatoes, tomato and harissa sauce, gremolata (GF)

Butternut Squash, Sweet Potato and Chestnut Risotto, beetroot leaf and parmesan salad, burnt butter sage dressing (GF) (V)

Toffee Apple Fudge Cake, vanilla ice cream

Vanilla and Orange Panna Cotta, almond shortbread, chocolate sauce (GF)

Morangie Brie Cheeseboard, homemade chutney, oatcakes, dry fruits (GF)

Raspberry Cheesecake, honeycomb ice cream

*(GF) – can be adapted to gluten free

(Please advise a member of staff of any allergies prior to ordering)

** Groups of 10 people or more will be subject to a mandatory 10% service charge**

