



MARKET MENU

ONE COURSE • £18.00
TWO COURSE • £25.00
THREE COURSE • £30.00
starter, main or dessert

SNACKS

PERELLO GORDAL OLIVES [5, 13, 14] • £6.00

MACSWEEN HAGGIS BON BONS • £7.00
whisky mustard dip [2, 4, 7, 9, 13]

ANTIPASTI CHARCUTERIE • £15.00
salami, prosciutto, coppa [9, 13]

SEA SALT & ROSEMARY FOCACCIA • £6.00
aged balsamic, extra virgin olive oil [2, 13]

GILDA • £9.00
olive, anchovy, guindilla pepper [5, 13, 14]

SHARING BOARD • £30.00
salami, prosciutto, coppa, focaccia,
balsamic, evoo, gildas, olives [2, 5, 9, 13, 14 GFA]

STARTERS

SOUP OF THE DAY
artisan bread [ask server]

SCOTTISH BUFFALO MOZZARELLA
peach, tomato, basil [7, 13]

CHICKEN LIVER PARFAIT
chutney, brioche [2, 4, 7, 13 GFA]

SMOKED HADDOCK FISHCAKES
leek, cheese, tartare sauce, watercress [4, 5, 7, 9]

BEETROOT SALAD
aged feta, radish, orange, mint [7, 9, 13]

MAINS

RISOTTO
parmesan, pea, broad bean, asparagus, lemon [7, 13]

PETERHEAD HADDOCK TACOS
guacamole, chilli, tomato salsa, fries [2, 5, 9, 13]

BEEF BURGER 170g
smoked cheese, fries [2, 4, 7, 9, 13]

SEA BREAM
confit tomato, salsa verde,
smashed potatoes, romesco sauce [5, 7, 9, 14]

BUTTERMILK FRIED CHICKEN
Caesar salad [1, 2, 4, 5, 7, 9]

SMOKED SALMON SALAD
beetroot, radish, cucumber, capers, dill [5, 13]

SIDES

HAND CUT CHIPS • £6.00

TRUFFLE & PARMESAN FRIES [7] • £5.50

CHARGRILLED HISPI CABBAGE • £6.00
cheddar, mustard [7, 9]

HOUSE SALAD • £5.00
cherry tomato, radish, gem [13]

CRUSHED POTATOES • £5.50
salsa verde [9]

CAESAR SALAD [1, 2, 4, 5, 7, 9] • £6.00

DESSERTS

CRÈME BRÛLÉE
raspberry & white chocolate [2, 4, 7 GFA]

AFFOGATO
Baileys ice cream, shortbread [2, 7 GFA]

SUMMER BERRY PAVLOVA
Chantilly cream [4, 7]

• Please ask for vegetarian menu •

A discretionary 10% service charge will be added to your bill.

Although we have an allergen key beside each dish, please always inform our team of all known allergies.

