Starters

Aperitive – Gordal Olives £5

Soup of the Day (Vg, GF) £10
Ask for today's freshly made soup

Cullen Skink (GF) £13
Traditional fish soup of smoked haddock, leeks, potatoes & cream

Mackerel £16
Pan seared mackerel, smoked mackerel bon bon,
horse radish & cauliflower puree, pickled cucumber

Scallops (GF) £18
Pan fried west coast scallops, scallop roe mousse, celeriac fondant,
smoked fish velouté & lobster oil
(available as main course) (£37)

Lamb Shoulder (GF) £14
Pressed lamb shoulder, confit garlic mash, pistachio & hazelnut dukkah, mint jus

Whipped Feta Salad (V) £12
Yogurt whipped feta, spiced roast fennel & radish salad, harissa flatbread,
orange & pomegranate dressing

Mains

Wild Highland Venison £38
Loin of wild highland venison, mustard seed crumb, sauteed savoy cabbage,
maple & parsnip puree, Stornoway black pudding terrine, port & blackberry reduction

Scottish Beef Fillet (GF) £48
7oz fillet of Scottish beef, French onion dauphinoise,
honey & truffle glazed cauliflower, sauce au poivre

Halibut £45
Seared fillet of halibut, garlic & mushroom gnocchi, smoked onion emulsion,
baby caper and hazelnut dressing, grilled goats' cheese, serrano ham

Whole Sea Bream & Prawns (GF) £38
Whole sea bream on the bone, stuffed with Thai style veg, Thai green curry
sauce, seared prawns, tempura samphire

Duo of Roast Chicken £30
Roast chicken supreme with bacon & maple crumb, roast thigh stuffed with haggis,
potato fondant, mustard cream & whisky jus

Sides

Triple cooked chips (Vg) £6.50

Tender stem broccoli & baby leeks, crispy onions, soya dressing (V) £6.50

Dauphinoise potatoes (GF, V) £6.50

Creamed Savoy cabbage & bacon (GF) £6.50

Honey-roast carrots (GF, V) £6.50

(Most dishes can be modified to suit gluten free diners)
(Please let us know of any food allergies or dietary requirements so that we can tailor our dishes accordingly)

Desserts

Crème Brulée (V) — **£12**
Classic crème brulée, dark chocolate & pine nut biscotti
(GF upon request)

Apple Turnover Genoise (V) — **£12**
Apple turnover Genoise sponge, stewed apples, chantilly cream, caramel sauce, rum & raisin ice cream

Orange & Cardamon Panna Cotta (V) — **£12**
Orange & Cardamon panna cotta, preserved strawberry compote, vanilla biscuit crumb
(GF upon request)

Sticky Ginger Loaf (V) — **£12**
Sticky ginger loaf, lemongrass ice cream, white chocolate custard

Dark Chocolate Tart (V) — **£12**
Belgium dark chocolate tart, coffee ice cream, Amarena cherries

The Buttery's Grand Dessert — **£48**
All the above on a grand sharing platter!
(Ideal for sharing)

Trio of Ice-creams (V) — **£10**
Brandy Basket with trio of homemade ice-creams
Ask for today's flavours

Selection of I.J. Mellis Cheeses — **£17**
Arran oatcakes, homemade chutney
(GF oatcakes available)

Tea / Coffee & Petits Fours — **£6.50**
(Coffee also available without Petits Fours)

(GF) – Gluten Free
(V) – Vegetarian
(Vg) – Vegan

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