

2 courses £35
3 courses £43



Sun-Fri: 12 - 5.30pm
Sat: 12 - 3.30pm

Aperitive

Gordal Olives - £5

Starters

Soup of the Day (Vg, GF)

Ask for today's freshly made soup

Salmon Gravlax (GF)

*Gin & beetroot cured salmon gravlax,
lemon & horseradish whipped cream cheese, marinated beetroot*

Smoked Duck (GF)

Home smoked duck, lemon, artichoke, rocket, parmesan, chimichurri dressing

Scottish Buffalo Mozzarella Salad (V)

*Heirloom tomato & Scottish buffalo mozzarella salad, sourdough wafers,
smoked garlic & balsamic dressing*

Mains

Toulouse Sausage

Grilled Toulouse sausages, sobrasada, patatas bravas, onion puree & basil oil

Coley (GF)

Pan-fried fillet of coley, confit garlic, spring onion mash, classic mornay sauce

Sea Bream & Prawn (GF)

Pan fried fillets of sea bream, pan fried king prawn, sun blushed tomato & courgette risotto, basil pesto

Chicken Supreme

*Roast chicken supreme, maple & bacon crumb, apricot compote, Stornoway black pudding bon bon,
potato fondant, tarragon jus*

Sides

Triple cooked chips (Vg)	£6.50	Asparagus & rose harissa hollandaise (GF, 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)



Dessert

Trio of Ice-Creams (V)

Brandy Basket with trio of home-made ice-creams
(Ask for today's flavours)

Coconut Italian Meringue

Coconut infused Italian meringue, coconut ice cream, dark chocolate tuile, dark chocolate sauce
(Vg & GF upon request)

Strawberry & Elderflower Cheesecake (V)

Baked strawberry & elderflower cheesecake, honeycomb, vanilla ice cream

Selection of I.J Mellis Cheeses

(£6 supplement)

Arran oatcakes, homemade chutney
(GF oatcakes available)

Coffee & Petits Fours £6.50

(Coffee also available without Petits Fours)

GF – Gluten Free

V – Vegetarian

Vg – Vegan

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