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“Quality produce with a Scottish flavour– simply cooked.”

STARTERS

Cock a leekie soup, prune savarin 🍷	£6.00
Smoked salmon blinis, horseradish crème fraîche	£9.00
Cod flakes, smoked egg yolk, pink firs, clam juices 🍷	£9.00
Shrimp and crayfish cocktail	£9.00
Pan seared scallops, marrowfat pea puree, pancetta, curry oil 🍷	£10.00
Pressed foie gras parfait, toasted brioche, Scottish chanterelles	£10.00
Roast pigeon breasts ,beansprout salad, sherry dressing	£9.00
Butternut squash and amaretti ravioli, sage butter 🍷	£7.00
Goats cheese, puff pastry, pear and walnut salad 🍷	£6.00

GRILLS

All our beef comes from quality-assured, grass-fed cattle from Scottish Farms.

We use prime Scottish beef and are proud to be a member of The Scotch Beef Club.



8oz “Black Gold” fillet steak (Premium quality beef from Mathers of Inverurie, Aged 28 days)	£30.00
10 oz “Caledonian Crown” ribeye steak (World renowned for its flavour and succulence, grass fed in Scotlands Highlands)	£26.00
8 oz “Scotch Premier” sirloin steak (The royal warranted selected beef from Aberdeenshire)	£28.00
Surf and Turf (Your choice of steak with seared Hebridean king Prawns in garlic and herb butter)	£6.00 supplement
Butterflied double breast sesame marinated chicken 🍷	£16.00
10 oz Double loin lamb chop	£20.00

SAUCES

Peppercorn and Brandy, Bernaise, Arran Mustard, Creamy Lanark Blue	£3.00
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MAINS

Confit pork belly and fillet, Stornoway black pudding, fermented apple foam 🍷	£18.00
Smoked duck breast, confit leg croquette, creamed sprouts and cranberries	£18.00
Basil roasted lamb rump, boulangere potato, sundried tomato jus 🍷	£17.00
Beef featherblade and medallion, parsnip puree, lardons and baby onions and red wine 🍷	£21.00
Venison loin and confit shin, sweet red cabbage, valrhona chocolate scented sauce 🍷	£22.00
Chanterelle risotto, poached egg, truffle foam 🍷	£13.00
Spinach and parmesan flan, aubergine caviar, olive salsa 🍷	£13.00

FISH

We are totally committed to using locally caught fish from responsible suppliers and sustainable fisheries.

Milk poached finnan smoked haddock, poached egg, leek and potato stovie 🍷	£17.00
Lightly salted whiting with fennel, tomato, parsley and white wine cream 🍷	£16.00
Seared black bream, crab risotto, caper and shrimp butter 🍷	£20.00
Market fish of the day	POA

ACCOMPANIMENTS

Creamed sprouts 🍷	Vichy carrots 🍷	Fine beans with shallots 🍷	£3.00 Each
Savoy cabbage with smoked bacon	Tomato and basil salad 🍷	Rocket and parmesan salad 🍷	
Caesar salad	Pink fir potatoes with parsley 🍷	Dauphinoise potatoes 🍷	
Hand cut chips 🍷	Creamed mash 🍷		

DESSERT

Poached and caramelised plums, buttermilk custard, blackcurrant sorbet 🍷	£7.00
Rhubarb brulee, shortbread biscuits	£6.00
Hot chocolate fondant, white chocolate mousse, kirsch ice cream 🍷	£7.00
Pineapple carpaccio, popcorn sherbet, coconut shavings	£7.00
Blackberry and apple crumble, vanilla pod cream, Bramley apple soup 🍷	£6.00
Caramelised pear tart tatin, peanut butter ice cream, Anglaise sauce	£7.00
Compressed fruits and seasonal berries with dipping sauces 🍷	£6.00
Fine selection of Scottish and Continental cheeses, quince jelly, Arran chutney and Oaties	£9.00

🍷 Healthy Option 🍷 Vegetarian 🍷 Chef's Signature Dish

All weights are uncooked. For those with special dietary requirements or allergies who may wish to know about food ingredients use, please ask for the manager.

All prices include VAT at the current rate.

WINE LIST

CHAMPAGNE & SPARKLING WINE

	125ml Gls.	75cl Btl.
Piper-Heidsieck, Brut NV	£9.50	£49.50
<i>Elegant, smooth and balanced with white fruits and almond on the palate.</i>		
Piper-Heidsieck Rose Sauvage, Brut NV	£9.95	£55.00
<i>A deep pink rose; fruity and well balanced.</i>		
Dom Perignon bottle		£159.00
<i>Rich biscuity champagne with a world famous reputation for excellence.</i>		
Veuve Clicquot, Yellow Label		£67.50
<i>Rich, dry champagne with great depth of flavour</i>		
Berri Estates Cuvee Brut, South-Eastern Australia NV		£29.15
<i>Rich and dry with great depth of flavour.</i>		

WHITE WINE

	175ml Gls.	250ml Gls.	75cl Btl.
Chenin Blanc ,Cullinan View, Robertson, South Africa	£6.25	£8.35	£24.95
<i>Soft and smooth with ripe fruit flavours and a lengthy finish,</i>			
Pinot Grigio, Montemarino, Veneto, Italy	£6.25	£8.35	£25.15
<i>Bright and refreshing with floral and herbaceous hints finishing with classic, delicate,fruity flavours.</i>			
Sauvignon Blanc, Drylands, Marlborough, New Zealand	£6.50	£9.50	£27.95
<i>Herbaceous and vibrant, with flavours of passion fruit</i>			
Pouilly Fumé, Ladoucette, Loire Valley, France			£44.80
<i>Considered the finest example of its type, this Loire Sauvignon Blanc has beautifully balanced flavours of grapefruit, blossom and wild herbs.</i>			
Sauvignon Blanc, Monte Verde, Chile	£6.15	£8.25	£24.50
<i>Tropical and citrus fruit flavours with hints of gooseberry.</i>			
Chardonnay, Emporium, Sicilia, Italy	£6.60	£8.60	£25.05
<i>Fresh and vibrant lemony flavours combine with hints of soft tropical fruits.</i>			
Chablis, Gloire de Chablis, J.Moreau et Fils			£32.80
<i>Classic, complex, flinty flavours backed with hints of green fruit and a lengthy finish.</i>			
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	£9.50	£13.50	£39.95
<i>Simply iconic, Cloudy Bay is still the benchmark for New Zealand Sauvignon Blanc, with pure and striking flavours that combine notes of lime zest, gooseberry and mango</i>			
Meursault, Louis Jadot, Burgundy, France			£46.75
<i>Louis Jadot is renowned for its hand-crafted Meursault. Barrel Fermentation adds a rich toasted nuttiness to layers of pineapple and citrus fruit.</i>			
Sancerre, La Fuzelle, A. Marechal, Loire Valley, France			£31.15
<i>A classic French Sauvignon Blanc. Grapefruit and gooseberry flavours and a dry, flinty finish.</i>			
Riesling-Gewurtztraminer, Hardys 'The Riddle' South-Eastern Australia			£23.50
<i>A ripe tropical fruit and lychee flavour with a hint of sweetness on the finish</i>			

ROSÉ

	175ml Gls.	250ml Gls.	75cl Btl.
Merlot Rosé- Sun Tree, Veneto, Italy	£6.25	£8.25	£23.95
<i>Soft, ripe cherry fruit flavours and a delicate dry finish.</i>			
Pinot Grigio Rose- Montemarino, Veneto, Italy			£25.95
<i>Delicate, light and fruity with ripe, soft summer fruits.</i>			

RED WINE

	175ml Gls.	250ml Gls.	75cl Btl.
Merlot- Monte Verde, Central Valley, Chile	£6.45	£8.70	£26.35
<i>Deliciously juicy with hints of blackcurrants and brambles, with a smooth finish.</i>			
Beaujolais Villages, Combe Aux Jacques, Louis Jadot, France			£28.05
<i>Soft ripe summer fruits combine to end in an elegant note.</i>			
Shiraz- Emporium, Sicilia, Italy	£6.75	£9.25	£27.45
<i>A deep, warm wine with hints of toasty oak and a lingering, savoury finish.</i>			
Cabernet Sauvignon/Shiraz/Malbec- Flagstone Longtitude, S.Africa	£7.10	£9.10	£27.05
<i>Attactive spicy, blackcurrant and bramble flavours dominate this rich and velvety wine.</i>			
Rioja Crianza, Don Jacobo, Bodegas Corral, Spain	£6.95	£9.95	£29.65
<i>Smooth savoury flavours with hints of wild mushrooms and warming vanilla oak.</i>			
Merlot,Berri Estates, South Eastern Australia			£25.50
<i>A fruity wine, exuding ripe raspberry and soft plum, combining with subtle oak on the finish.</i>			
Tempranillo, Condesa de Leganza Crianza, Spain			£26.95
<i>Velvety smooth, deliciously ripe blackcurrant fruit flavours, with hints of vanilla.</i>			
Côtes du Rhône, La Dentelière, Caves Saint-Pierre, Rhone, France			£25.50
<i>Cherry fruit flavours and well integrated oak characters make this a very tempting wine.</i>			
Nuits-Saint-Georges, Pierre Lamotte, Burgundy France			£41.40
<i>Monsieur Lamotte makes a velvety wine showing classic Pinot Noir Flavours of ripe cherry and red currant, enhanced by gental oak-spice notes.</i>			
Châteauneuf-du-Pape, Domaine de l'Arnesque, Rhone Valley, France	£9.50	£13.50	£40.55
<i>A fine example of this famous wine, which has benefited from extensive ageing in oak casks. We love its smooth, rich, juicy style</i>			
Château Notton, Margaux Bordeaux, France			£40.30
<i>A superb Margaux from the highly respected Henri Lurton. The palate is supple and elegant with ripe strawberry fruit, discreet oak notes and a hint of liquorice.</i>			
Torres Mas La Plana, Cabernet Sauvignon, Penedes, Spain			£44.50
<i>This legendary wine has out-tasted the world's greatest Cabernets, including Chateau Latour. Its voluptuous, power packed blackberry flavours come from the Estate's very best vineyards</i>			
Chateau Musar, G. Hochar, Lebanon			£44.95
<i>Heavily influenced by the Bordeaux style of wine, full of spiced blackcurrant flavours, two years in oak brings power, complexity and richness.</i>			

The restaurant also has a selection of fine wines please ask the restaurant manager about the wines currently available.