

A La Carte

Menu 03

Starters

- 5 Soup of the day
- 6 Cullen Skink
- 5 Chicken liver parfait, butternut squash, pear chutney + oatcakes
- 7 Stornoway black pudding, red onion marmalade, poached egg + crispy pancetta
- 7.5 Hot smoked salmon, pickled fennel, cucumber, sauce gribiche + toasted sourdough
- 7 Melon, feta, olive + heritage tomato salad

Mains

- 14 Oak smoked haddock, creamed potatoes, buttered spinach + Mornay sauce
- 14 Roast chicken supreme filled with olive + herb mousse, tomato risotto, charred veg + cider cream
- 18 Seared 8oz rump steak, skinny fries, shallot puree + peppercorn sauce
- 16 Roast fillets of seabass, ratatouille, baby potatoes + shellfish bisque
- 15 Confit duck leg, dauphinoise potatoes, charred veg, haggis rillettes + port sauce
- 13 Savoury tart of the day with crushed potatoes + seasonal salad
- 17 Poached shellfish and seafood, bouillabaisse style tomato broth, seasonal vegetables + sourdough
- 14 Vegetable risotto, sunflower seed pesto, heritage, tomato, olive + cucumber salad
- 5 BYOB, bottle of wine
- 3 BYOB, bottle of beer