

STARTERS

Red Berry Smoked Duck – 6.95

Pickled beetroot, walnuts & blackberry dressing

Beetroot Cured Smoked Salmon – 7.95

Pickled cucumber, granary bread

Cullen Skink – 6.50

Creamy smoked haddock soup & leek

Pan-fried Scallops – 9.95

Curried cauliflower purée & coriander oil

Chicken Liver Pâté – 6.75

Toasted bread, red onion marmalade

Classic Prawn Cocktail – 7.95

Crisp iceberg lettuce, lime dressing

Chef's Seasonal Soup – 4.95

Spiced Cauliflower Beignet (vv) – 5.25 / 11.95

Roasted red pepper hummus, chickpeas

Steamed Shetland Mussels

Starter – 7.95 | Main – 13.95

Garlic & cream / Chorizo & tomato / Chilli & coriander

King Prawn Pil Pil – 7.95

Hot garlic & chilli oil, garlic & herb bread

Crisp Tempura

Wasabi mayo, sesame dressing

Vegetable – 6.50 / 11.50 | Chicken – 6.95 / 13.95

King prawn – 7.95 / 14.50 | Mixed – 7.50 / 13.95

MAINS

Roast Breast of Chicken – 15.95

Bacon & leek cake, mushroom & thyme jus

Monkfish & Tiger Prawn Curry – 18.95

Massaman curry sauce with basmati rice, toasted peanuts and flatbread

Vegan Chilli (vv) – 11.95

Braised spiced lentils, tomato salsa, guacamole, warm flatbread

Traditional Scottish Stovies – 11.95

Root vegetable & potato stew, slow-braised lamb shoulder, warm sourdough

Classic Fish & Chips – 12.95

Sustainable fillet, garden & mushy peas, tartare sauce & lemon

Thai Spiced Breast of Chicken – 13.95

Prawn cracker crust, edamame bean & pak choi with fragrant basmati rice

Scotts Prime Steak Burger – 12.95

Bakehouse milk bun, traditional burger sauce, fries, onion ring

Add cheddar | bacon | onion rings – 1.50 each

Three Cheese Macaroni (v) – 11.95

Cheddar glaze, garlic & herb bread

Sizzling Fajitas

Soft flour tortilla, salsa, sour cream, guacamole, grated mozzarella

Vegetable – 10.95 | Chicken – 14.25

King Prawn – 15.25 | Mixed – 14.95

SIGNATURE SHARING

Classic Seafood – 65.00

Salmon, seabass, citrus & garlic prawns, king scallops with a garlic & herb butter and two sides of your choice

Signature Seafood – 95.00

Whole lobster, king scallops, garlic prawns trio of local seafood in a garlic, chilli & coriander butter

Chateaubriand – 69.50

Classic centre-cut fillet steak, onion rings with two sides and sauces of your choice

FROM THE GRILL

All our steaks are dry-aged and perfectly matured by our trusted butcher – Campbell's of Linlithgow. Served with whole roasted tomato, stone-baked garlic mushroom and your choice of side.

Ribeye 8oz – 21.95

Fillet 6oz – 23.95

Steak Sauces – 2.95

Red Wine | Pepper | Whisky Mustard | Béarnaise

Steak Toppers

Garlic king prawns – 4.95

Half lobster – 15.95

Lobster & king prawn mac & cheese – 10.95

SPECIALITY

Crispy Seared Fillet of Seabass – 17.95

Clams, chorizo and samphire casserole

Oven-roasted Fillet of Hake – 16.95

Spiced fillet of hake with lightly curried mussels

French Style Bouillabaisse – 18.95

Provençal fish stew with salmon, calamari, mussels, aioli croûton, caramelised lemon

SIDES

Creamed Savoy Cabbage – 2.95

Rosemary & Sea Salt Wedges – 2.95

Truffle & Parmesan Fries – 3.50

Rocket & Parmesan Salad – 2.95

Chilli & Parmesan Fries – 3.50

Scotts Mixed Salad – 2.95

Cajun Sweet Potato Fries – 3.25

Buttered Parsley
Baby Potatoes – 2.95

Fries – 2.95

Roast Red Pepper Hummus – 2.95

Onion Rings – 2.95

Tenderstem Broccoli, Lemon Oil
& Sea Salt – 3.50



Food Allergens & Intolerances:

Our products are made with ingredients that contain allergens.

Please speak to our staff about your requirements before ordering.



GLUTEN FREE

