
STARTERS

Spiced Cauliflower Beignet (vv)
Roasted red pepper hummus, chickpeas

Calamari Tempura
Lemon & thyme crumb with paprika mayonnaise

Haggis Fritters
Truffle mayo, beetroot crisps

Goats Cheese Crostini
Candied beetroot, sunblushed tomato dressing

Chef's seasonal soup
Warm Bakehouse bread

Chicken liver pâté
*Red onion marmalade, beetroot salad and
grilled sourdough*

Smoked Salmon & Prawn Salad
*Marie Rose dressing, baby gem,
granary brown bread*

DESSERTS

Caramel Cheesecake with Praline Crumb
Vanilla ice cream & drizzled with caramel sauce

Sticky Toffee Pudding
Vanilla ice cream

Glazed Orange & Lemon Tart
With raspberry coulis & Chantilly cream

Bramble, Apple & Cinnamon Crumble
With vanilla ice cream & toasted nuts

Snowball Sundae
*Raspberry ripple ice cream, snowball, crushed
meringue and raspberry sauce all swirled together
and topped with toasted coconut*

MAINS

Roast Rib of Beef Prime Scotch Beef ribeye
*All served with winter greens,
Yorkshire puddings, roast potatoes
& bottomless gravy. Slow roasted & tender
(£3 supplement)*

Roast breast of chicken
*Honey-roast vegetables, sage & onion stuffing,
Yorkshire pudding, peppercorn sauce*

Pan-seared Fillet of Salmon
*Hazelnut & parsley crumb, pomme purée, steamed
greens, lemon & white wine cream*

Vegan Chilli
Braised spiced lentils, tomato salsa, guacamole

Three Cheese Macaroni
*Cheddar glaze, garlic & herb bread
(Add bacon £1.25 | Add chicken £2.25)*

Classic Fish & Chips
*Beer-battered sustainable fillets,
mushy peas, tartare, lemon*

Traditional Scottish Stovies
*Root vegetable & potato stew, slow-braised
lamb shoulder, warm sourdough*

Rigatoni Carbonara
Smoked pancetta, garlic cream, Parmesan, parsley





SCOTTS FAVOURITES

At a price you'll love

SUNDAY ROAST

TWO COURSES £14.95

Enjoy an extra course for £4.95

12pm - 10pm