

SIGNATURE

STARTERS

Bloody Mary Prawn Cocktail GF

Atlantic lemon-scented prawns, plump king prawns, Bloody Mary mayo, pickled cucumber & cherry tomato, sourdough waffer

Chicken Liver Parfait GF

Rhubarb chutney, toasted brioche, crisp leaf salad, ginger citrus vinaigrette

Smoked & Cured GF

Smoked mackerel & crème fraiche, citrus salmon, curried mayo emulsion, coriander leaf, pickled cucumber, sourdough

Honey & Feta Fig Salad V GF

Fresh figs & heather honey, crumbly feta cheese, fennel shavings, coriander & sumac olive oil dressing

Gâteau of Haggis

Bashed neeps, champit tatties, whisky & Arran mustard sauce

MAINS

Srilankan Seafood Curry GF

Turmeric, Ginger, & coconut cream, steamed chilli rice, green bean & garden peas

Korean BBQ Chicken

Gochujang & soy glazed crispy chicken breast, sticky rice, kim chi vegetables

Seared Fillet of Seabass GF

Prawn, pea & mascarpone linguini, lemon herb crumb

Plant Based Burger VV GF

Dill pickle, crispy onion, home-smoked, tomato relish, brioche bun & fries

Craft Beer-Battered Fish & Chips GF

Minted pea puree, chunky tartar sauce & fries

Steak et Frites (4.00 Supplement) GF

6oz sirloin steak, fries & peppercorn sauce

DESSERTS

Mocha & Baileys Cheesecake

A light white chocolate & Baileys cream, butter biscuit crumb, espresso ice cream, coffee gel

Gin Sundae

Basil ice cream, Hendricks Gin & Lime syrup, blueberries & cucumber, fresh cream, pepper mallow bite, basil sugar

Passionfruit Tart GF

Passionfruit & white chocolate tart, chocolate hive, passion fruit gel, honey & berry sorbet

Chocolate GF

Dark Belgian chocolate delice, bourbon gel, Ayrshire honey comb, vanilla ice cream

Scottish Cheese Selection

Mull cheddar, Blue Murder, Brie, artisan biscuits & chutney

Two Courses 25.95 | Three Courses 29.95



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TWO COURSES 25.95

THREE COURSES 29.95

FOOD ALLERGENS & INTOLERANCES:

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering. Items with GF symbols can be adjusted to be made gluten-free.

Please ask your server.

●V = Vegetarian ●VV = Vegan ●GF = Gluten-Free

*We apply a discretionary optional 8% service charge to the bill for parties of 6 or more.
100% of all service charge goes to our staff.*
