

LUNCH

SHARERS

From The Sea

Tum yum fish cakes, Bloody Mary prawn cocktail, gin cured salmon, tempura king prawns, tartare sauce, sweet chilli dip & garlic aioli 21.95

Scotts Grand Platter

Chicken liver parfait, duck & apple gyoza, karaag chicken, vegetable tempura, pickles, sweet chilli dip & garlic aioli, artisan breads, oils 21.95

NIBBLES

Artisan Bread Selection

Warm bread, smoked sea salt butter 6.95

Gordal Picante Olives

Smoked sea salt & thyme 5.95

Moroccan Spiced Hummus

Cumin roasted chickpea, crumble oak aged feta, flat bread 5.95

STARTERS

Lobster & Scottish Crab Tian

Smashed avocado, cherry tomato, salsa verde, crème fraiche, dill 11.95

Crispy Duck & Apple Gyoza

Pink pickled ginger, pickled slaw, noc nam dressing 8.95

Tum Yum Thai Fish Cake

Salmon & kaffir lime leaf fish cake, pickled cucumber, sweet chilli 8.95

Goats Cheese & Candy Beetroot

Soft goats cheese, roasted balsamic beetroot, truffle honey dressing, sourdough 8.95

Hendricks Gin Cured Smoked Salmon

Citrus & dill crème fraiche, pickled cucumber, sourdough wafer 11.95

Chicken Liver Parfait

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing 8.45

Bloody Mary Prawn Cocktail

Plump king prawns, prawn Bloody Mary mayo, pickled cucumber, cherry tomato, sourdough wafer 9.95

Classic Cullen Skink

Smoked haddock, leek & potato soup, artisan bread, smoked sea salt butter 7.95

Crispy Tempura

Sweet chilli sauce & wasabi mayo

Vegetable 7.95 | 14.95

Chicken 8.75 | 15.95

King Prawn 9.75 | 16.95

FOOD ALLERGENS & INTOLERANCES:

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

V = vegetarian VE = ask for vegan

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.

LIGHT LUNCH

We're all about delicious flavours, and this season we have introduced a whole host of new lunch dishes just waiting to be savoured. From light bites & sandwiches to comfort & classics, our lunch dishes are light & lovely.

Gambas Pil Pil

Garlic chilli prawns, lemon & parsley, warm sourdough, fries 14.45

Truffle Wild Mushroom & Spinach Trofie Pasta

Wild mushrooms, wilted spinach, truffle cream, Grana Padano, basil pesto 15.95

Hendrick Gin Cured Smoked Salmon

Citrus & dill crème fraiche, pickled cucumber, sourdough wafer 11.95

Haggis, Neeps & Tatties

Bashed neeps, champit tatties, peppercorn sauce 13.95

King Scallop Gratin

Kaffir lime & shellfish bisque, forest mushroom, gremolata crumb, artisan bread 15.45

Coconut Chilli Chicken

Sweet chilli & coconut cream, fragrant rice, boc choi 14.95

Fish Goujons & Chips

Malt vinegar & capers, minted crushed peas, chips, homemade tartare sauce 14.95

Isle Of Arran Cheddar Mac & Cheese

Creamy cheese sauce, Grana Padano & soft herb crumb, pesto ciabatta 13.95

Caesar Salad

Anchovy mayo dressing, crispy croutes, Grana Padano 11.95
Add Breast Of Chicken 4.00 | Add Prawns 4.50

CLASSICS

Free Range Breast Of Chicken

Wild mushroom & pancetta cream sauce, fondant, calvo nero 17.45

Seafood Laksa Curry

Noodle, boc choi, sugar snaps & baby corn, Thai shrimp cracker 17.95

Szechuan Pork Belly

Plum Chutney, boc choi, noodles, kaffir lime & lemongrass tum yum broth 20.95

Fillet Of Salmon

Lightly spiced mussel cream, romanesco, parmentier 19.95

Slow Cooked Feather Blade Of Scottish Beef

Buttered mash, roasted carrots, rich ale jus 18.95

Lobster & Prawn Mac & Cheese

Creamy cheese sauce, lobster bisque, Isle of Arran cheddar glaze, pesto ciabatta 19.95

28 Day Dry Aged Steak Et Frites

Marinated 8oz flat iron of beef, crispy onions, peppercorn sauce, fries 24.95

SANDWICHES

All served with crisps & green slaw
Add fries or soup for 2.00

Ham & Cheese

Honey roast ham, Isle of Arran cheddar & mustard mayo, ciabatta 7.95

Chicken Club

Bacon, lettuce, tomato, egg mayo, ciabatta 9.95

Hendricks Gin Cured Smoked Salmon

Citrus & dill crème fraiche, rocket, lemon, sourdough 9.95

Reuben

Cured pastrami, sauerkraut, Swiss cheese, pickle, ranch dressing, sourdough 8.95

Vegan BLT

Fakon, avocado, lettuce, sun blushed tomato, ciabatta 8.45

Prawn & Sun Blushed Marie Rose

Marie rose, basil, gem lettuce, lemon, sourdough 8.95

Fillet Of Beef Steak

Roast onions, peppers & Swiss cheese, baked ciabatta 10.95

TACOS, BUNS & BAO

Baja Fish Taco

Pico de gallo, smashed avocado, Asian slaw, chilli fries 15.95

Karaag Chicken Bao Bun

Sriracha mayo, Asian slaw, pink onion, chilli fries 14.95

Wild Mushroom Taco

Wild mushrooms, smashed avocado, pico de gallo, sriracha, chilli fries 13.95

Gochujang Pork Belly Bao Bun

Sticky honey & chilli glazed pork belly, coriander, pickled slaw, fries 14.95

Smashed Beef Burger

Smoked ketchup, brioche bun, dill pickle wedge, green slaw, fries 15.45

Beyond Meat Burger

Smoked Applewood cheddar, brioche bun, garlic aioli, dill pickle wedge, green slaw, fries 16.95

SIDES

Fries 3.75

Chilli & Grana Padano Fries 3.95

Truffle & Grana Padano Fries 3.95

Pesto Bread 3.95

Mini Mac 3.95

Honey Roast Root Vegetables 3.95

Sea Salt Onion Rings 3.95

Buttered Mash 4.95

Dirty Fries 5.95

Dauphinoise Potatoes 4.95

Invisible Fries 2.95

0% fat, 100% hospitality. All proceeds from invisible fries go to Hospitality Action, who are doing everything they can to help people in hospitality. Thanks for chipping in. For more information, visit hospitalityaction.org.uk

