SCOTTS

SWEETS

White Chocolate Berry Pavlova
Winter berry compote, white choco shard, berry coulis & Chantilly cream • 9.45

Tonka Bean & Madagascan Vanilla Creme Brulee
Brown butter shortbread • 8.95

Valrhona Belgian Dark Chocolate Dome V
Warm caramel sauce & caramelised pecan crumb, vanilla ice cream • 9.25

Baileys & Caramel Cheesecake
Shortbread crumb, butterscotch sauce & caramel ice cream • 9.25

Truffle Brownie Torte V
Vegan vanilla ice cream, chocolate sauce • 9.25

Apple & Bramble Crumble
Butter crumble topping, vanilla ice cream • 9.25

Scottish & Continental Cheese Selection V
Mull of Kintyre, Blue Murder, French brie, Artisan biscuits, Arran plum & apple chutney • 11.25

Terry's Chocolate & Orange Sundae
Chocolate ice cream, orange caramel candied peel & whipped cream • 11.25

Traditional Italian Ice Cream V
Choose:
One 4.25 | Two 5.25 | Three 6.25
Vanilla / Chocolate / Strawberry / Caramel
Add Sauce:
Strawberry / Chocolate / Butterscotch

Classic Affogato
Espresso shot, vanilla ice cream & homemade shortbread • 7.95
Add a shot of liqueur 4.00

Sticky Toffee Pudding
Pecan crumb, butterscotch sauce & vanilla ice cream • 9.25

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 may apply a discretionary optional service charge to the bill.
100% of all service charge goes to our team in venue. Where applicable this will be clearly stated on your bill and can be removed at your discretion.

SCOTTS

NIBBLES

Harissa & Rose Petal Houmous VE
Crispy chickpea, Khobez flat bread & pomegranate • 7.45

Gordal Picante Olives VE
Sun-blushed tomato & smoked sea salt • 7.95

Whisky & Haggis Bites
Caramelised red onion chutney & Arran mustard mayo • 8.45

French Bread Boule V
Extra virgin olive oil, balsamic vinegar & sea salt butter • 7.45

STARTERS

Crumbled Goats Cheese & Pistachio V
Hot beetroot chutney, pepper rocket, sourdough croutes • 9.45

Chicken Liver Parfait
Plum & apple chutney, toasted brioche, rocket, house dressing • 9.95

Garlic & Rosemary Wild Mushrooms
Arran mustard, truffle cream, Parmesan & sourdough • 9.95

Lobster Bloody Mary Prawn Cocktail
Atlantic prawn Marie rose & lobster, cherry vine tomato, gem lettuce & sourdough wafer • 16.95
Classic Prawn Cocktail 12.95

Soup of the Day
Warm sourdough & sea salt butter • 7.45

Isle Of Mull Tobermory Smoked Salmon
Pickled cucumber, caramelised lime & dill split dressing & caper mayo • 12.95

Sticky Korean Beef & Crispy Noodles
Gochujang slow cooked brisket, BBQ Korean dip, pickled slaw & black sesame • 11.45

West Coast Seared Scallops
Butternut squash, black pudding crumb & saffron oil • 16.95

Gambas Pil Pil
Garlic chilli prawns, lemon & coriander, garlic bread • 11.95

Bang Bang Tenderstem VE
Toasted almond & sriracha dip • 8.95

Chorizo & Manchego Croquettes
Romesco, peppery rocket & Manchego snow • 9.75

Haggis, Neeps & Tatties
Bashed neeps, mashed potato, peppercorn sauce & potato straw • 9.95

Cullen Skink
Smoked haddock, leek, potato chowder & warm crusty bread • 13.95

Crispy Duck & Watermelon Salad
Crispy duck, watermelon, cucumber, radish, pomegranate • 15.95

Crispy Tempura
Sweet chilli sauce & wasabi mayo
Vegetable V • 8.95 | 16.45
Chicken • 9.95 | 18.45
King Prawn • 10.95 | 19.45

SHARERS

From The Sea
Gambas pil pil, salt & vinegar whitebait, Bloody Mary prawn cocktail, smoked salmon, tempura king prawns, sweet chilli dip & garlic aioli • 29.95

Scotts Grand Platter
Chorizo & Manchego croquettes, tempura chicken, chicken liver parfait, harissa & rose petal houmous, sweet chilli, garlic aioli, sourdough, sea salt butter • 27.95

MAINS

Coconut Chilli Chicken
Sweet chilli & coconut cream, fragrant rice, pak choi, shrimp crackers • 19.95

Sweet Potato & Spinach Curry VE
Roasted sweet potato, lime leaf rice, sesame greens, Kashmiri chilli sauce & mini poppadom • 16.95
Add Chicken • 5.95 | Salmon • 7.95

Feta & Butternut Squash Roast VE
Baby roast potato, maple tenderstem glazed roots & porcini mushroom jus • 18.95

Caesar Salad V
Garlic mayo dressing, crispy crôutes, Italian hard cheese • 13.45
Add Chicken • 5.95 | Prawn • 5.95

Scotts Beef Burger
Double beef patty, brioche bun, baby gem, beef tomato, chilli jam & fries • 19.95

Salt & Chilli Crispy Cauliflower VE
Steamed coriander rice, stir fried peppers & red onions, ginger & soy dressing • 16.95

Hot Honey Chicken Burger
Crispy buttermilk chicken, hot honey glaze, pickled slaw & BBQ Korean dip, fries • 19.45

Champagne & Caviar Grilled Salmon
Parsley potato, sea asparagus, blistered tomato, dill oil & champagne butter sauce • 24.95

Lobster Mac & Cheese
Lobster & king prawns, mature cheddar, Italian cheese, soft herb crumb & garlic ciabatta • 26.95

Lamb Shepherd's Pie
Slow-braised shoulder of lamb in a rich Bordelaise sauce, finished with golden piped mash, honey-glazed carrot & confit shallots • 21.95

Fajitas
Soft tortilla, pico de gallo, cheddar, guacamole & chive sour cream
Vegetable V • 18.95 | Chicken • 19.95 | King Prawn • 20.95

Classic Mac & Cheese V
Mature cheddar, Italian cheese & soft herb crumb, garlic ciabatta • 17.45

Beyond Meat Burger VE
Vegan brioche bun, garlic aioli, fries • 19.95

Seared Fillet Of Seabass & Grilled Langoustine
Hasselback potatoes, citrus samphire, buttered leeks, garlic & lemon butter • 21.95

MUSSELS

Moules Mariniere
White wine cream, shallots, lemon & sourdough
Starter • 9.75 | Main • 19.95

Coconut Chilli
Lemongrass, coriander, coconut & sourdough
Starter • 10.95 | Main • 20.95

CHEF SPECIALITIES

Chicken Ballotine & Black Pudding Bonbon
Chicken wrapped in Parma ham, fondant potato, buttered tenderstem & Diane sauce • 19.95

Lamb Rump, Rosemary, Garlic & Jus
Herb confit potato, charred tenderstem, vine tomato & red wine sauce • 26.95

Smoked Haddock & King Prawns Gratin
Lemon pomme puree, leeks, white wine cream & Parmesan gratin • 19.95

Roasted Loin Of Highland Venison
Thyme potato, roasted honey carrots, garlic greens & blackberry game jus • 27.95

Ribeye Burger
Koffmann chips, brioche bun, truffle mayo, baby gem, red onions, tomato, Raclette cheese fondue • 30.95

Scotts Premium Fish & Chips
Peterhead single haddock fillet, lemon, Koffmann chips, chunky tartare sauce, minted mushy pea & curry sauce • 21.95
Perfect with:
Jackson Estates
Green Lip Sauvignon Blanc
8.55 125ml | 12.35 175ml | 17.10 250ml
Half Fillet • 17.95

SANDWICHES

Available 12pm-4pm | Add soup or fries for 2.95

Grilled Classic Croque Monsieur
Thick cut brioche, honey roast ham aged cheddar & Dijon cheese sauce 13.95
Add: Free-range Fried Egg 1.95

Prime Steak Open Sandwich
French baguette, caramelised red onions, confit cherry tomato, rocket & Arran mustard mayo 18.95

Lemon & Thyme Grilled Chicken
Farmhouse white bread, beef tomato, baby gem, Dijon bacon mayo 12.95

Smoked Salmon & Prawn Marie Rose
Farmhouse white bread, sun-blushed tomato, basil, rocket, dill & caramelised lemon crème fraîche 14.95

Hot Honey Grilled Halloumi V
Farmhouse white bread, saffron houmous, whipped avocado, baby gem & crispy shallots 12.95

Scotts Lobster & Seafood Roll
Bloody Mary cocktail sauce, cherry vine tomato, gem lettuce & soft brioche sub 21.95
Perfect with:
Laurent-Perrier La Cuvée
13.70 Glass

SIGNATURE GRILL

As proud members of the Scotch Beef Club, all of our steaks are 28-day dry-aged, grass-fed and full of rich flavour. Served with Portobello mushrooms, cherry vine tomatoes, watercress, and Koffmann chips

Sirloin 225g • 36.95 ⋮ **Fillet** 200g • 42.95

Add A Sauce 3.95
Whisky & Arran Mustard | Chimichurri |
Pepper & Brandy | Lemon & Garlic Butter

SHARING SPECIALITY

Prime Rib on the Bone • 700g
Served with Portobello mushrooms, cherry vine tomatoes, watercress, and fries • 119.95

Prime Chateaubriand & Lamb Shepherd's Pie
Tender chateaubriand with a slow-braised shoulder of lamb in a rich Bordelaise sauce, finished with golden piped mash, honey-glazed carrot, confit shallots & fondant potato • 99.95

Chateaubriand
Served with Portobello mushrooms, cherry vine tomatoes, watercress, and fries • 89.95

Seafood Grand Sharer
Scottish salmon, grilled langoustine, sea bass, butter baked scallops, smoked haddock & King prawns pie, steamed samphire, Hasselback potatoes & caramelised lemon butter sauce • 79.95

SIDES

Fries VE 4.95
Cajun Fries V 5.25
Chilli & Parm Fries V 6.45
Truffle & Parm Fries V 6.95

Triple Cooked Koffmann Chips 5.25
Curry Sauce 1.95
Tenderstem Broccoli VE 5.95
Rocket & Pomegranate Salad VE 6.25
Onion Rings VE 5.25

Caesar Salad V 9.95
Garlic Bread V 5.25
Mash Potato V 5.25
Mini Mac V 7.75