

# GLUTEN FRIENDLY

All dishes on this menu are made using non-gluten containing ingredients.

## NIBBLES

Gordal Picante Olives **VE**  
Smoked sea salt & thyme 6.95

Moroccan Spiced Hummus **V**  
Cumin roasted chickpea, crumble oak aged feta,  
gluten free bread 6.95

## STARTERS

Lobster & Scottish Crab Tian  
Smashed avocado, cherry tomato, salsa verde,  
crème fraiche, dill 11.95

King Scallop Gratin  
Kaffir lime & shellfish bisque, forest mushroom 12.45

Goats Cheese & Candy Beetroot **V**  
Soft goats cheese, roasted balsamic beetroot,  
truffle honey dressing, gluten free bread 8.95

Hendrick Gin Cured Smoked Salmon  
Citrus & dill crème fraiche, pickled cucumber 12.95

Chicken Liver Parfait  
Caramelised red onion chutney, gluten free bread,  
crisp leaf, house dressing 8.45

Bloody Mary Prawn Cocktail  
Plump king prawns, prawn Bloody Mary mayo,  
pickled cucumber, cherry tomato 9.95

Gambas Pil Pil  
Garlic chilli prawns, lemon & parsley,  
gluten free bread 9.45

Cullen Skink  
Smoked haddock, leek & potato soup,  
gluten free bread, smoked sea salt butter 7.95

## 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.

## MAINS

Loin Of Highland Venison  
Honey roast root vegetable, carrot puree,  
dauphinoise, bramble jus 22.95

Slow Cooked Feather Blade Of Scottish Beef  
Buttered mash, roasted carrots, rich ale jus 18.95

Free Range Breast Of Chicken  
Wild mushroom & pancetta cream sauce,  
fondant potato, calvo nero 18.95

Szechuan Pork Belly  
Plum chutney, boc choy, noodles, kaffir lime &  
lemongrass tum yum broth 22.95

Thyme Roast Rump Of Dumfries Lamb  
Dauphinoise, baby corn & sugar snaps,  
mint sauce, lamb jus 24.95

Coconut Chilli Chicken  
Sweet chilli & coconut cream, fragrant rice,  
boc choy, shrimp crackers 17.45

## SEAFOOD

We take pride in sourcing fresh, sustainable  
and premium products for you to enjoy.

Cod & Prawn Laksa Curry  
Noodle, boc choy, sugar snaps & baby corn,  
thai shrimp cracker 22.95

Fillet Of Salmon  
Lightly Spiced Mussel Cream, Buttered Greens,  
Cumin Parmentier Potatoes 19.95

Grilled West Coast Langoustines  
Chargrilled langoustines, watercress, chimichurri,  
complement with any two sides of your choice 39.95

## STEAK

All of our steaks are scottish 28 day dry grass fed  
aged long horn cattle beef from the Rievers Reserve  
on the Borders accompanied with Portobello mushrooms,  
cherry vine tomatoes, watercress and fries.

Ribeye 10oz 29.95

Fillet 7oz 32.25

Flat Iron 8oz 24.95

Add a Sauce 3.95  
Red Wine Jus | Chimichurri | Pepper & Brandy

Add a Side 4.95  
Garlic King Prawns | Blue Cheese

10oz Black Angus Wagyu Ribeye  
35 day dry aged, cherry vine tomatoes,  
Portobello mushroom, chunky chips 49.95

## SIGNATURE

Our signature dishes offer you a taste of  
exclusive & premium products created  
by our chefs for you...

Surf & Turf  
Perfectly dry-aged 10oz ribeye, fresh West  
Coast langoustines, slow roasted cherry vine  
tomatoes, garlic & Portobello mushroom,  
watercress salad, chimichurri, fries 59.95

Scotts Speciality Seafood Sharer  
West Coast langoustines, laksa spiced  
cod, lemon & herb salmon, pil pil prawns,  
king scallops, samphire, choose any two  
complimentary sides 69.95

1kg Tomahawk  
Chargrilled Rievers Reserve 28 day dry  
aged steak, Portobello mushroom, cherry vine  
tomatoes, watercress salad, choice of any  
two complimentary sides 69.95

## SIDES

Fries 3.75 **VE**

Chilli & Grana Padano Fries 3.95 **V**

Truffle & Grana Padano Fries 3.95 **V**

Honey Roast Root Vegetables 3.95 **V**

Rich Buttered Mash 4.95 **V**

Dirty Fries 5.95 **V**

Dauphinoise Potatoes 4.95 **V**

## DESSERTS

Truffle Brownie Torte **VE**  
Vegan vanilla ice cream, chocolate sauce 6.95

Rhubarb & Ginger Cheesecake **VE**  
Raspberry, vegan vanilla ice cream 7.95

Vegan Applewood Cheese Board **VE**  
Oatie biscuits, celery, grapes,  
apple & plum chutney 8.95



# GLUTEN FRIENDLY

---

## 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.*

---