SUNDAY'S AT SCOTTS

NIBBLES

Harrisa & Rose Petal Houmous VE
Crispy chickpea, Khobez flatbread & 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

Sourdough Bread Boule
EVOO, balsamic vinegar & sea salt butter • 6.95

SMALL PLATES

Crumbled Goats Cheese & Pistachio V
Hot beetroot chutney, pepper rocket,
sourdough croûtes • 9.95

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

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

Garlic & Rosemary Wild Mushrooms V
Arran mustard, truffle cream, Parmesan & sourdough • 10.45

Lobster Bloody Mary Prawn Cocktail
Atlantic prawn Marie Rose & lobster, cherry vine tomato,
gem lettuce & sourdough wafer • 16.95
Classic Prawn Cocktail • 11.95

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

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

Bang Bang Tenderstem VE
Toasted almond & sriracha dip • 8.95

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

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

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

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

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

SUNDAY BEST

A Delicious Sunday roast: our tender prime sirloin of beef is marinated in rosemary & garlic
for 48 hours, served with all the trimmings including bottomless Yorkshire puddings & gravy.

48-Hour Rosemary & Garlic Marinated Beef Rib-Eye
Buttery mash, sea salt roast potatoes, caramelised shallot,
honey-glazed root vegetables, Yorkshire puddings & gravy • 25.95

Rack & Black
Saddle of Scotch lamb filled with
black pudding, buttery mash, sea salt
roast potatoes, caramelised shallot,
honey-glazed rosemary root veg &
rich red wine jus • 31.95

Herb Roasted Half Chicken
Yorkshire puddings, sea salt
roast potatoes, honey-glazed root
vegetables, caramelised shallot,
roast chicken jus • 21.95

Plant-Based Roast V
Thyme & rosemary roasted squash,
roasted root vegetables, Yorkshire
pudding, roast potatoes,
vegetable jus • 21.95

THE SUNDAY ROAST EXPERIENCE FOR 4

A sumptuous Sunday feast to share, all served with goose fat roast potatoes,
honey-glazed carrots, cauliflower cheese with garlic & chilli tenderstem, and thyme
Yorkshire pudding, plus rich red wine jus & classic peppercorn sauce • 199.95

Prime Beef Rib-Eye
28-day dry-aged, grass-fed
Scotch Beef Club steak

Rack & Black
Saddle of Scotch lamb filled with
Stornoway black pudding, slow roasted
with rosemary & rich red wine jus

Herb Roasted Whole Chicken
Brined for 24 hours, roasted with
garlic & thyme

SIGNATURE GRILL

Fillet 200g • 42.95 | **Sirloin** 225g • 36.95
Served with Portobello mushrooms,
cherry vine tomatoes, watercress & fries

Add a Sauce 3.95
Whisky & Arran Mustard / Chimichurri / Bordelaise Jus
Pepper & Brandy / Lemon & Garlic Butter

SEAFOOD SPECIALITIES

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

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

SIDES

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

Triple Cooked Koffman 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

MAINS

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

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

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

Scotts Premium Fish & Chips
Peterhead single haddock fillet, lemon, Koffmann chips,
chunky tartare sauce, minted mushy pea & curry sauce • 21.95

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

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

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

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

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

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

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

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

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

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

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

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 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.