

# DINNER MENU

PLEASE CHOOSE YOUR MENU BELOW

## STARTERS

Grilled Asparagus £5.50  
Marjoram & garlic focaccia, poached egg, hazelnut butter

Smoked sea trout scotch broth £6.00  
Holyrood sourdough

Autumn vegetable salad £5.50  
Wasabi dressing

Buffalo chicken wings £9.50  
Salt pepper squid, truffle arancini, garlic aioli,

Confit duck & rabbit terrine £7.75  
Pancetta & pistachio, golden raisin chutney, charred onion

Scottish crab ravioli £6.50  
Samphire, tomato consommé

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## MAINS

Scottish beef & pork burger £15.00  
Brioche bun, beef tomato, BBQ relish, monk fish fritter, side of your choice.

Beer battered pollock £12.00  
Hand cut chips, tomato & caper salad

Wild halibut steak £25.00  
Tenderstem broccoli, Béarnaise

Haunch of Highland venison £17.95  
Spinach, salsify, confit potatoes, passion fruit jus

Cider marinated pork cutlet £17.75  
Kohlrabi, clam & watercress cream

Braised fennel £12.50  
Baby courgettes, sweet potato, gruyère, red pepper baba ghanoush

Roasted Squash £12.75  
Carrot and pine nut risotto, broad bean pesto

21 day aged Scottish ribeye 300g £28.00

21day aged Scottish sirloin 250g £28.00

Both served with cherry tomatoes Choice of sauce: Chimichurri, Béarnaise, or Peppercorn £1.50

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### **SIDES**

Hand cut chips £3.50

Herbed baby potatoes £3.50

Heritage tomato & caper salad £3.50

Autumn green vegetables £3.50

Beer battered onion rings £3.50

Salt & pepper squid £3.50

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### **DESSERTS**

Cheese board £7.50

Shropshire blue, Lockerbie cheddar, Morangie brie, malt loaf, quince jelly

Lemon thyme roasted orchard fruit £5.25

Oat brittle, vanilla ice cream

Coconut mousse £6.00

Coconut feuilletine, bitter chocolate sorbet

Pink peppercorn Italian pavlova £6.75

Raspberry sorbet, wild berries

Brioche doughnuts £5.95

Choice of sauce: mango lassi, caramelised white chocolate or sour cherry sauce

Black forest crepe mille-feuille £6.25

Cherry compote, Chantilly cream