

Starters

Grilled Flat Breads with Trio of Dips £4.50

Soup of the Day, Crusty Bread £5.00

Miso Glazed Aubergine, Chilli & Coriander Lentils, Peanut & Coconut Dressing
(VG) £8.00

Salad of Roasted Squash, Dried Cranberries, Candied Walnuts, Goats Cheese £7.50

Pressed Ham Hock & White Beans, Red Wine & Fig Gel, Crostini's £8.00

Haggis, Neeps & Tatties Parcel, Whisky Cream £4.95

John Ross Smoked Salmon, Potato, Beetroot, White Radish, Pickled Cucumber £9.50

Crispy Deep Fried Calamari, Aioli, Lemon £4.95

Mains

Confit Chicken Leg, Wild Mushrooms, Crispy Herb Gnocchi, Chicken Jus £9.95

Lamb Shoulder Shepherd's Pie, Buttered Greens £9.95

Root Vegetable & Mushroom Cassoulet, Crispy Polenta, Vegan Feta (VG) £9.95

Fish & Chips, Crushed Peas, Tartare Sauce, Lemon £15.50

Smoked Haddock & Spring Onion Fishcakes, Spinach, Arran Mustard Sauce £9.95

Seafood Pasta, Shellfish Bisque, Citrus Crème Fraiche £9.95

Roasted Cauliflower Steak, Caper & Raisin Puree, Parsnip Crisps, Curry Oil (VG)
£9.95

Burgers

All served in a Toasted Brioche Bun with Chunky Chips
Aspects Burger, Smoked Bacon Jam, Isle of Mull Cheddar, Mustard Mayo £15.50

Balmoral, Grilled Chicken Breast, Haggis, Bacon, Isle of Mull Cheddar, Mustard
Mayo £13.50

Deluxe, Beer Braised Beef Ribs, Clava Brie, Caramelised Onions £15.50

From the Grill

200g Sirloin Steak £27.50

200g Ribeye Steak £32.50

200g Rump Steak £21.50

Desserts

Dark Chocolate & Orange Mousse, Honeycomb £4.95

Caramelised Apple Tart Tatin, Vanilla Ice Cream £7.50

Lemon Meringue Pie, Raspberry Coulis £4.95

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream £6.50

Scottish Cheese, Quince, Oatcakes £11.50

Selection of Ice Creams & Sorbets £4.50

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks. All prices include VAT.