

Starter

soup – changes daily 4.00

mussels, garlic, white wine & cream 7.00

braised ox cheek, pedro ximenez, onion puree, gremolata crumbs 6.00

roast aubergine, apricot chutney, feta & pine nuts (v) 5.25

crispy pea polenta, asparagus, wild garlic (v) 5.00

Main

cod, cannellini beans, tomato, basil & crème fraîche 15.50

chargrilled courgettes, almonds, crispy potatoes, mint, parsley & lemon (v) 13.50

thai marinated chicken salad, peppers, cucumber & mango 14.00

chicken breast, leek & mustard potatoes, asparagus & wild garlic 15.00

chargrilled lamb gigot steak, chipotle chilli, carrot & herb salsa 17.00

scottish aberdeen angus sirloin steak, chips, tomato & red onion salad 19.95

morrocan platter, carrot hot pot, muhammara, zaalouk, pomegranate couscous, flatbread (v) 13.50

steamed ling, mussel & tomato risotto 15.50

chips or creamy mash 3.00 – stir fried greens 3.50 – mixed salad (whole grain mustard/basil/thai dressing) 3.50

Sweet

chocolate, hazelnut & orange tart 5.00

sticky toffee pudding, ice cream 5.00

crème brûlée, biscotti 5.00

vanilla ice cream, chocolate sauce, honeycomb 5.00

hebridean blue, landana gouda, date & apple chutney, oatcakes 7.00

affogato – scoop of homemade ice cream, liqueur of your choice, shot of espresso 6.25

rhubarb sorbet, elderflower & mint soup 5.00

please advise staff prior to ordering of any dietary restrictions or allergies

smaller portions of some dishes are available for children – please ask a member of staff.

Gratuity not included – discretionary 10% added to tables of 8 or more.