

**Starter**

soup – changes daily 4.00

salt cod fritters, romesco, parsley & lemon 5.00

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

haggis, neeps & creamy mash 5.50

spiced butterbean & quinoa fritter (v) 4.50

king prawns, thai coconut broth 7.50

**Main**

cod, puy lentils, roast peppers, preserved lemon & capers 15.95

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

thai marinated chicken salad, peppers, cucumber & mango 14.00

chicken breast, creamy mash, king oyster mushrooms, pea puree, black pudding 15.00

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

roast ling, crab sauce, creamy mash 16.00

lamb shoulder, tabbouleh, labneh 16.50

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

**Sweet**

flourless chocolate cake, white chocolate mousse 5.00

strawberries, meringue, whipped cream 5.00

sticky toffee pudding, ice cream 5.00

vanilla ice cream, chocolate sauce, honeycomb 5.00

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

lemon posset, raspberries, biscotti 4.00

*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.