

soup – changes daily 4.00

haggis, neeps & creamy mash 5.50

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

mackerel, beetroot, horseradish crème fraîche, hazelnuts 5.95

thai beef, peanut & lime 5.50

hake, cashew & chilli sauce, tempura prawn, jasmine rice 16.50

morrocan platter, zaalouk, muhammara, daal, tabbouleh, flatbread (v) 13.50

thai marinated chicken salad, peppers, cucumber & mango 14.00

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

spicy marinated chicken breast, sweet chilli, jasmine rice 15.00

gnudi, asparagus, peas & wild garlic (v) 14.00

slow cooked pork shank, tomato, garlic & polenta 15.50

seabass, crispy potatoes, leeks, deep fried mussels, tomato dressing 16.00

*marinated olives 2.95 – chips or creamy mash 3.00 – stir fried greens 3.50 – mixed salad (whole grain mustard/basil/thai dressing) 3.50*

syrup sponge pudding, custard 5.00

rhubarb fool, biscotti 5.00

flourless chocolate cake, white chocolate mousse, raspberries 5.50

honey & yoghurt panna cotta, strawberry & prosecco sorbet 5.50

vanilla ice cream, chocolate sauce, honeycomb 5.00

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

*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.