

soup – changes daily 4.00

haggis, neeps & creamy mash 5.50

burrata, puy lentils, whole grain mustard & basil (v) 5.50

salt cod fritters, braised peas and anchovies 5.50

thai marinated chicken salad, peppers, cucumber & mango 14.00

thai green curry, aubergine, basil, sticky rice (vg) 14.00

brazilian seafood stew, red pepper, coconut & lime 16.00

braised beef, pearl barley, celeriac & horseradish 15.50

scottish aberdeen angus sirloin steak, chips, tomato & red onion salad 22.00

parsnip & jerusalem artichoke stew, bannocks, dill (v) 13.50

coconut chicken, sweet & spicy mushrooms, jasmine rice 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 – pepper sauce 1.50*

rhubarb fool, biscotti 5.00

flourless chocolate cake, white chocolate mousse, passionfruit 5.50

stilton, fruit & walnut bread 6.00

banana & oat crumble, vanilla ice cream 5.00

affogato – scoop of homemade ice cream, liqueur of your choice, shot of espresso 7.00

*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.