

2 courses £22 / 3 courses £26

marinated olives 2.95

salt cod cakes, beetroot & walnut

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

king prawn saganaki *

thai sweet potato soup

braised ox cheek, pedro ximenez, horseradish, gremolata crumb

***£5 supplement**

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hake fillet, spiced cabbage, green beans, poached egg

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

slow cooked pork in apple juice, chickpea puree, leek & tahini sauce

chicken breast, cider & mushroom sauce, croquettes

sweet potato & spinach dumplings, yoghurt, mint & split pea sauce (v)

cod, oven baked potatoes, capers, anchovies, green salad

***£6 supplement**

*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*

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dark chocolate mousse, raspberry sorbet

scottish cheese, date & apple chutney, oatcakes

jam roly poly, custard

poached pear, caramel sauce, cinnamon biscuit

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

***£2.50 supplement**

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

