

DINNER MENU

Starters

Soup of the Day £4.95
sliced sourdough, butter

Tian of Scottish Salmon £7.50
hot & cold smoked Loch Duart salmon, crème fraîche, shallots, lemon, chives, gin pickled cucumber, oat biscuits, micro herbs
(Pecking Order Chenin Blanc - S Africa)

Campbells of Linlithgow Haggis Fritters £6.75
hand battered local haggis, apple & plum compote, micro-herbs
(Pecking Order, Merlot - S Africa)

Pan-seared Isle of Skye King Scallops £9.95
truffled black pudding bon bons, vanilla & celeriac puree, pork crackling, pea-shoots
(Esk Valley Marlborough Sauvignon Blanc - NZ)

Braised Pig Cheeks w/ Pear Cider & Apple £7.25
pigs cheeks, pancetta, pear cider reduction, stock, Parisian apple
(Ancora Sangiovese - Italy)

Chicken Liver, Port & Thyme Pâté £7.25
thyme clarified butter, red onion marmalade, toasted brioche, dressed leaves
(Schiehallion - Alva)

Sharing

Sharing Platter £16.50
truffled black pudding bon bons, mustard mayo, chicken liver pate, red onion, marmalade, toasted brioche, braised pigs cheeks, pear cider reduction, soup of the day
(Deuchars IPA - Edinburgh)

Antipasto £16.
cured Italian meats, baked baby Camembert, home-made chickpea hummus, garlic & red pepper olives, sun-blushed tomatoes, artichoke, home-made pesto, balsamic vinegar & rapeseed oil, warm ciabatta
(Palazzi Garganega Pinot Grigio - Italy, Veneto)

Seafood

Pan Roasted Scottish Salmon Fillet £15.50
savoy cabbage w/ bacon, roasted & herbed new potatoes, lemon & dill beurre blanc, pea shoots
(Pecking Order Pinotage Rose - S Africa)

North Sea Haddock & Chips £13.
Deuchars IPA batter, hand-cut chips, crushed garden peas, fresh mint, tartar, lemon
(Ca Di Ponte Grillo - Italy)

Seafood & Chorizo Risotto £12.75
King prawns, squid, clams, chorizo, Arborio rice, Parmesan, samphire, garlic ciabatta
(El Viejo Pinot Noir - Chile)

Nibbles

warm ciabatta with salted butter £3.75

garlic & red pepper olives £2.50

roasted & salted cashew nuts, peanuts and corn kernels £3.50

2 x

Burgers

for

£20.

12-9pm

Mon-Thu

Sunday Roast

every Sunday and

with all the

trimmings!!!

MON-SUN 5-9PM

DINNER MENU

Pan-seared Sea Bass Fillet Keto Bowl £14.

barrel aged feta, roasted beetroot, artichokes, olives, sun-blushed tomato, leaves, honey mustard dressing
(without Sea Bass £10.50)
(Ca Di Ponte Grillo - Italy)

Meat

Slow cooked (4hr) Scottish Beef Shortrib £16.25

smoked garlic Dauphinoise, cauliflower cheese, bone marrow & IPA sauce
(Platform C, Indian Pale Ale - Kippen)

Scottish Steak Burger £12.95

hand-made brioche bun, lettuce, vine tomato, dill pickle, mustard mayo, hand-cut chips, relish
add mature Cheddar £1 / add Strathdon Blue £1.50 / Morangie Brie £1.50
add sweet cured streaky bacon £1 / pulled pork £2
(Chew Chew, Salted Caramel Stout - Kippen)

Braised Bombay style Lamb Shank £16.50

spiced Perthshire lamb shank, potato, butterbean, lentil & spinach Sag aloo, black garlic, lemon & yogurt dressing, garlic flat bread
(El Viejo Pinot Noir - Chile)

Corn-fed Hunters Chicken £15.50

corn-fed chicken breast, pomme fondant, fine beans, chasseur sauce (stock, mushroom, tarragon, white wine, tomato)
(Listening Station, Chardonnay- Australia)

10oz Scottish Rib-eye (28 day dry aged) Steak £22.75

or

8oz Scottish Fillet (28 day dry aged) Steak £25.75

w/ hand-cut chips, roasted vine tomato, portabello mushroom, onion rings, black garlic butter
(Listening Station Malbec - Australia)

Strathdon Blue or pepper or Chimichurri sauce - £2.75

Pudding Board (to share)

chocolate criossant Bread & Butter Pudding, choc sauce, Banana Sticky Toffee pudding, caramel sauce, Crème Brûlée, home-made shortbread 2 x Stewart Tower Dairy ice-cream £17

Desserts

Chocolate & Croissant Bread & Butter Pudding £6.75

chocolate sauce, dark chocolate sorbet, chocolate shards

Scottish Cheeses £8.

quince jelly, crackers

Banana Sticky Toffee Pudding £7.

banana sticky toffee pudding, caramel sauce, vanilla ice cream

Classic Crème Brûlée £6.75

set vanilla custard, brown sugar, home-made shortbread

Stewart Tower Dairy Ice-cream

chocolate sauce, Cadburys flake

2 scoops £4./3 scoops £5.50

Pizza

hand stretched, stone baked base w/ olive oil and smoked paprika, topped with tomato and basil sauce, buffalo mozzarella, bocconcini and basil oil

Italian Meats

Prosciutto crudo, Coppa crudo, Salami Milano

£11.75

Seafood w/ Chorizo

King prawns, squid, chorizo, clams

£11.75

Margherita

buffalo mozzarella, bocconcini, basil oil

£10.50

Sides

onion rings £3.50

hand cut chips £3.50

baked macaroni cheese £4.

sourdough & butter £2.50

garlic bread £3.

garlic bread w/ mature cheddar £3.5

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