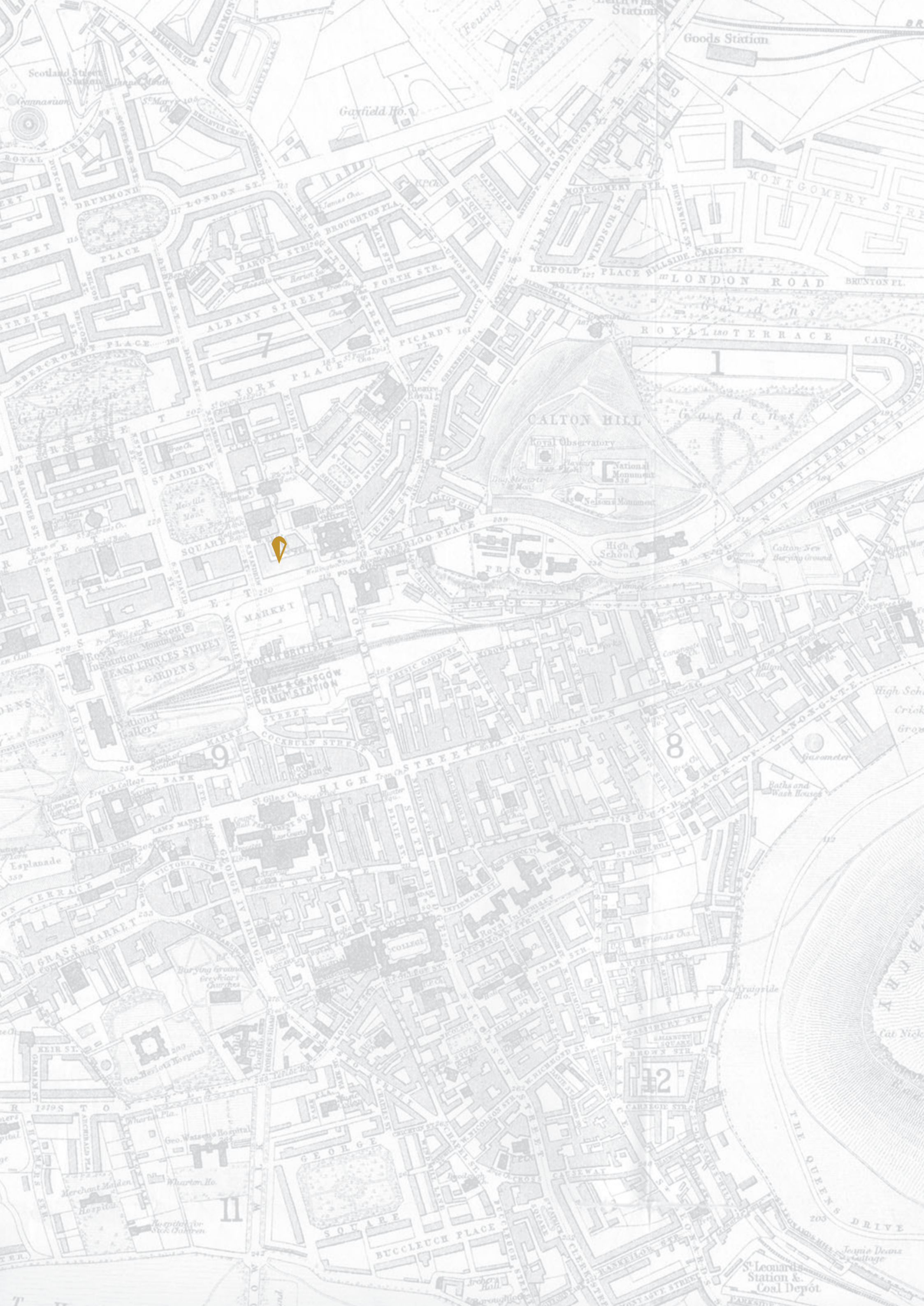




Served daily from 12 ‘til late

NIBBLES AND SNACKS

Oysters 4 each
mignonette and lemon

House bread selection 9 (v, vg*)
trio of butters

Olives 4.50 (vg)
marinated Kalamata and Nocellara olives

STARTERS

Cullen Skink 13
smoked haddock, potatoes, leek, crispy leek,
cream velouté

Venison carpaccio 13
lemon and horseradish sauce, pickled berries

Haggis, neeps & tatties 11
haggis bon bon, neeps, mash, whisky sauce

Braised wild mushrooms 13 (vg)
artichoke purée, artichoke crisp, herb vinaigrette

Seared Orkney scallops 22
chorizo, saffron and chive orzo, black ink tuile

Pigeon breast 15
haggis, cauliflower, crisp crostini, red wine syrup

Steak tartar 16
confit egg yolk, palm heart, rosemary crackers

Butternut squash, chilli
and coconut soup 9 (v, vg*)
house bread, butter

Beetroot carpaccio 11 (v)
beetroot foam, orange gel, whipped goat’s cheese,
balsamic caviar, candied walnuts (v)

SALADS

Twenty chicken Caesar 19
lettuce, pancetta, Mull cheddar, Caesar dressing,
garlic butter croutons, Jospier grilled chicken

Superfood salad 19 (vg)
avocado, pink grapefruit, spelt, toasted walnuts, mixed seeds, shredded spinach,
napa, pak choi, olive oil, chilli, ginger, tamarind and lime dressing

S H A R E R S

Charcuterie 16
salami, Parma ham, chorizo, burrata, gherkin, sun blushed tomatoes,
chutney, sourdough bread, olives

Twenty sharing board 115
(Ribeye 10oz, Sirloin 10oz, Fillet 8oz)
2 chips, 2 house salads, 2 sauces

MAINS

Lemon sole 34
samphire, pomme purée, coral tuile, keta, butternut squash,
shrimp, white wine, mussel and dill velouté

Venison haunch 36
dauphinoise, kale, baby carrots, cherry tomatoes,
café au lait sauce

Pan fried salmon 26
colcannon pomme purée, saffron and dill cream,
crispy cavolo nero, sautéed greens

Highland burger 22 (vg*)
8oz beef patty, haggis, smoked cheddar, lettuce,
tomato, burger sauce, house potato roll, chips, whisky sauce
(vegan option available)

Salt baked seabass 36
mixed salad

Chicken ballotine 25
sundried tomato and chestnut stuffing, quinoa salad, fine beans

Three little pigs 25
slow cooked pork belly, confit pork bon bon,
black pudding, pomme purée, apple and tarragon purée,
cider gravy, crispy pork skin

Cheese & onion raviolo 22 (v)
long raviolo filled with Wee Comrie cheese and caramelised
onion, braised lentil ragù, onion velouté

Black garlic gnocchi 23 (v, vg*)
artichoke purée, braised lentil ragù, artichoke crisp

STEAKS

Sirloin 10oz 38
Ribeye 10oz 40
Fillet 8oz 44

all steaks are served with triple
cooked chips and house salad

SAUCES

Red wine jus 3
Béarnaise 3
Peppercorn 3
Garlic butter 3

SIDES

Triple cooked chips 6 (vg)

Truffle parmesan chips 7

Mac and cheese 7 (v)

Chilli and garlic spinach 6 (v, vg*)

Sautéed greens 6 (v, vg*)

Garlic mushrooms 6 (v)

House salad 4 (vg)