

Starters

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Fresh soup of the day – <i>gf v</i>	3.95
Local black pudding, homemade bacon jam, fine beans, boiled egg aioli and roasted tomato dressing	7.25
Feta, beetroot and mixed bean salad, Dijon mustard and honey dressing – <i>gf v</i>	5.95
Haggis sliders – two mini, locally produced, haggis burgers in brioche bun with whisky aioli	7.25
Cullen skink - smoked haddock and potatoes in white wine cream broth – <i>gf</i>	5.95
Wild mushroom and mozzarella arancini with a chive crème fraîche – <i>v</i>	5.25
Salmon and smoked haddock fish cakes, lemon and lime mayonnaise	6.25
Seafood plate – gin cured salmon, honey mustard glazed hot-smoked salmon, smoked mackerel pâté with Scottish oatcakes, cucumber and spring onion mayonnaise – <i>gf Available</i>	9.95

Sides

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French fries	2.95
Cajun fries	3.95
Truffled parmesan fries	3.95
House marinated olives with chilli and thyme	3.25
Garlic pizza bianco	2.95
Add cheese	1.25
House slaw	2.75
House salad	4.25
Add slaw	75p
Seasonal vegetables	1.00

gf - Gluten free dishes.

*Other dishes can be made gluten free on request. Please inform your waiter if you
|are allergic to any food items before your order. We cannot guarantee the absence
of allergens in our dishes, due to being produced in a kitchen that contains allergens.*

Mains

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Seared venison haunch with fondant potato, blueberry jus, honey-glazed, candied golden beetroot and asparagus – <i>gf</i>	17.25
Seared 10oz 28 day-aged sirloin steak, roasted cherry tomatoes, Portabella mushroom, spring onion mash – <i>gf</i>	23.95
Add Diane, peppercorn or whisky sauce	1.50
Pan seared chicken supreme, local haggis, colcannon mash and whisky sauce	14.95
Pan seared lamb rump, Stornoway black pudding mash, spring onion, balsamic roasted cherry tomatoes and roast garlic butter	19.95
Sticky braised beef cheeks, roasted leeks, creamy mashed potato and red wine jus – <i>gf</i>	16.95
Macaroni cheese with leek and bacon, garlic bread and house salad	12.95
Pan fried sea bass fillets, julienne vegetables and sweet chilli noodles	16.95
Breaded goat's cheese, roast Portabella mushroom, red onion chutney on a brioche bun with chips, red cabbage and apple slaw	12.95
Grilled tuna steak, sautéed baby potatoes, roasted cherry tomatoes, spinach dressed in a chilli and lime butter – <i>gf</i>	18.95
Panko breaded Scottish haddock, chunky chips, mushy peas and tartare sauce	14.95
Kitchen burger – griddled beef burger, bacon, cheddar cheese, burger relish, with apple and red cabbage slaw and fries	13.95
Roasted red pepper stuffed with spiced Mexican couscous, served with exotic salad and red pepper coulis – <i>v</i>	12.95

Pizza

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Classic Margherita with our own rich tomato base, mozzarella and fresh basil leaves – <i>v</i>	10.95
Blue cheese with fresh pear and walnut oil – <i>v</i>	10.95
Our Meat Feast - rich tomato base, mozzarella, chorizo, pancetta, smoked cured pork sausage, jalapeño peppers	12.95
King prawns, tomato base, mozzarella, crayfish, capers and extra virgin olive oil	13.95
Haggis, tomato base mozzarella, sweet red onion marmalade	11.95