

Example Specials,
freshly prepared
every day

S – Supplement
gf – Gluten free

Specials

Starters

Pot of Shetland mussels cooked
in white wine and tarragon
cream sauce – £7.25

Ham hough potato cake in a
golden panko crumb served with
a mustard mayonnaise – £5.95

Prawn Cocktail – crisp iceberg
lettuce, fresh tiger prawns, our
own Marie Rose sauce and west
coast crab – £7.95

Breast of wood pigeon with
caramelised red onion, stilton
and pear salad with a Dijon
mustard dressing – £ 7.25

Mains

Seared eye fillet of Highland
beef served with a malt whisky
cream sauce and your choice of
handcut chips or truffled mashed
potatoes – £25.95

Roast breast of duck set on sweet
potato mash with a port and
thyme jus – £17.95

Fillet of Scottish salmon
with crushed potatoes, red
pepper coulis and wilted
spinach – £14.95

Marinara Pizza - our own
rich tomato base with grated
mozzarella cheese, tiger prawns,
local trout and mussels – £10.95

Spiced chickpea, lentil and bean
burger served on a brioche bun
with a hot chilli tomato salsa
and French fries – £11.95

Our philosophy is simple;
Use the best local ingredients
to create a menu of simple,
modern dishes. Matched
with great wine and friendly,
relaxing service.