

ALL DAY MENU

SERVED FROM 12 NOON – 9PM



NIBBLES

SOURDOUGH BREAD available | **4.5**
balsamic & extra virgin olive oil

GORDAL PICANTE OLIVES | **4.0**

CORN CHIPS **V** | **4.5**
served with your choice of
- wild garlic & herb mayo
- red pepper hummus
- beetroot salsa
- whipped feta & honey

STARTERS

SOUP OF THE DAY available | **7.0**
served with sourdough bread

TORCHED BURRATA **V** | **9.0**
local tomatoes, pumpkin seeds, pomegranate

CULLEN SKINK available | **9.0**
smoked haddock, potato, leek, sourdough

WEST COAST MUSSELS available | **9.0**
Gusbourne, garlic, herbs, creme fraiche, sourdough

CURED SALMON | **10.0**
cucumber, sesame, wasabi

GREAT GLEN VENISON BRESAOLA | **10.0**
beetroot, kohlrabi, green apple, Arran mustard

MAINS

SEASONAL VEGETABLE RAGU **V** | **14.0**
pappardelle, seasonal vegetables

PEARL BARLEY RISOTTO | **15.0**
smoked tofu, beetroot, Glengoyne, pickled chanterelles

MACARONI CHEESE **V** | **15.0**
garlic & rosemary focaccia, mull cheddar & herb crumb

WEST COAST LOBSTER MACARONI | **18.0**
garlic & rosemary focaccia, mull cheddar & herb crumb

PETERHEAD LANDED HADDOCK | **17.0**
fries, pea puree, tartare sauce, lemon

WEST COAST MUSSELS & FRIES available | **18.0**
Gusbourne, garlic, herbs, creme fraiche, sourdough

LOCAL VENISON SHIN RAGU | **18.0**
pappardelle, pecorino, black pepper

STEAK & DARK ISLAND PIE | **16.0**
Tomnaha greens, chive mash, Arran mustard

SCOTCH STEAK BURGER available | **16.0**
our own burger sauce, house salad, slaw, fries

- Add blue cheese & red onion marmalade | **3.0**

- Add cheddar & bacon | **3.0**

10oz SIRLOIN STEAK | **30.0**
chips, watercress, pickled shallot, mushroom

- add peppercorn sauce | **3.0**

- add diane sauce | **3.0**

- add Strathearn blue cheese | **3.0**

- add Chimmichurri | **3.0**

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SALADS

- CAESAR SALAD** **GF** available | **10.0**
baby gem leaves, garlic croutons, parmesan, Caesar dressing
- add halloumi | **3.0**
- add chicken | **4.0**
- add hot smoked salmon | **4.0**

SIDES

- COLESLAW** **GF** **V** | **3.0**
- RAINBOW GREENS** **GF** **V** | **4.0**
- CHIPS** **GF** **V** | **4.5**
- CHIPS, PARMESAN, TRUFFLE** **GF** | **6.5**
- LOADED CHIPS** **V** available | **10.0**
haggis, cheese sauce, spring onions, chilli, garlic mayo

MINI MHORS

- FISH & CHIPS** **GF** | **8.0**
with peas
- CRISPY CHICKEN** **GF** | **8.0**
chips & peas
- MACARONI CHEESE** **V** | **7.0**
with garlic bread

DESSERTS

- STICKY TOFFEE PUDDING** | **8.0**
miso caramel, Drambuie ice cream
- TAYSIDE STRAWBERRIES** **GF** | **9.0**
Mhor meringue, aged balsamic, basil, pink peppercorn, Katy Rodgers creme fraiche
- PROSECCO & SAFFRON POACHED PEAR** **GF** | **8.0**
local bramble, cinnamon ice cream
- CALLANDER HONEY MOUSSE** **GF** available | **9.0**
oatmeal brittle, fresh raspberries

ALLERGEN INFO AVAILABLE ON REQUEST

V Vegetarian

V Vegan

GF Gluten Free

Gluten free, Dairy free, Vegetarian & Vegan options are available.

Although we cater for individual dietary requirements, we cannot guarantee to eliminate all allergens

Please note that a **10% DISCRETIONARY SERVICE CHARGE IS ADDED** to the final bill. This is split equally between our staff