



Sample Menu

Nibbles

Cumbrae oyster, chilli, ginger & coriander dressing | 3.0 each

Mhor sourdough, Gordal picante olives, balsamic, Kalamata olive oil (Ve) | 7.5

Pork & Nduja croquettes, black garlic emulsion | 7.5

Oyster mushroom, pink peppercorn tempura, lemon aioli (V) | 8.0

Tempura tiger prawns, Szechuan heather honey glaze, lemon aioli | 10.0

Vegetarian

Roast Heritage carrots, confit garlic puree, hazelnut dressing | 11.0

Roasted courgette, Tahini, white beans, salsa verde (Ve) (GF) | 10.0

Katy Rodgers crowdie, garden leaves, pumpkin seeds, pomegranate | 11.0

Charred braised leek, Miso mornay sauce, crispy chilli oil (V) | 11.0

Burrata, vine tomatoes, garden leaves, garlic oil (V) (GF) | 11.0

Fish & Meat

In house cured Scottish salmon, wasabi, chilli, ginger, coriander | 12.5

Hand dived scallops, sweet potato puree, chorizo crumb, samphire | 13.5

Scottish sea trout, parmesan & radish risotto (GF) | 15.0

North Sea monkfish, Thai mussel broth, coconut, chilli (GF) | 15.0

Twice cooked pork belly, teriyaki, Heritage carrots, spring onion | 14.0

Scotch grilled bavette steak, chimichurri (GF) | 17.0

Sides

Crispy new potatoes, truffle oil, parmesan (GF) | 6.5

Chargrilled tender stem broccoli, chilli & garlic dressing (GF) | 5.0

Grilled romaine lettuce, sourdough crumb, pecorino | 6.0

Desserts

Espresso panna cotta, sponge finger | 8.0

Mhor mess, meringue, Chantilly cream, berry compote | 8.0

Mango & raspberry mousse, coconut crumb | 8.0

Selection of ice cream | 2.0 per scoop

Selection of Scottish Cheeses, oatcakes, fruit (GF available) | 12.5

WHISKY FLIGHTS

Glengoyne 10yo, Tamdhu 12yo, Smokehead Unfiltered | 15.0

Glengoyne 12yo, Glengoyne 15yo, Glengoyne 21yo | 40.0

Please inform your server of any dietary requirements. 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, we add a discretionary 10% service charge to our bills.