

DINNER MENU

SERVED FROM 5PM



NIBBLES

SOURDOUGH BREAD V	£5
balsamic & extra virgin olive oil	
GORDAL PICANTE OLIVES GF V	£4.5
TRUFFLE POPCORN GF V	£4.5
SMOKED ALMONDS GF V	£4.5
FRICKLES & THOUSAND ISLAND DIP GF V	£4.5

STARTERS

CHARCUTERIE BOARD for 2	£19
Parma ham, mortadella, chorizo, mozzarella, Gordal olives, onion chutney & sourdough bread	
CONFIT CHICKEN TERRINE	£10.5
Served with onion chutney & crostinis	
SCOTTISH ASPARAGUS GF	£10.5
Poached duck egg & sauce Paloise	
CULLEN SKINK	£10
Smoked haddock, leeks & potato	
WHISKY SMOKED SALMON	£11.5
Whipped crème fraîche, dill, capers & sourdough	

MAINS

PEARL BARLEY RISOTTO V	£15
Sautéed leeks, crowdie, toasted hazelnuts & black pepper	
MACARONI CHEESE	£16.5
Leeks, bacon & spinach with herb crumb	
FISH & CHIPS	£16.5
Peterhead haddock, fries, mushy peas & tartare sauce	
SHETLAND MUSSLES	£9 £16
White wine, garlic, herbs, cream & sourdough	
SOLE MEUNIÈRE	£19
Burnt lemon butter sauce, capers, caviar & parmentier potatoes	
VENISON HAUNCH & STOUT PIE	£17.5
Tenderstem broccoli & truffle mash	
SCOTCH STEAK BURGER	£17
House burger sauce, onion jam, salad & fries	
- Add blue cheese	£3
- Add cheddar & bacon	£3
- Add haggis	£3
10 OZ RIBEYE STEAK	£32
Jenga chips, flatcap mushroom & balsamic tomato	
- Peppercorn sauce	£3
- Blue cheese sauce	£3
- Garlic butter	£3
CELERIAC STEAK	£17
Almond and chive sauce, kale crisp & celeriac beignet	

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SALADS

CAESAR SALAD

Baby gem leaves, crostinis, pamesan & Caesar dressing

- Add chicken £3
- Add halloumi £4
- Add smoked salmon £4

MOUNTAIN SALAD GF V

White beans, feta, pickled beetroot, garden leaves, house dressing & balsamic glaze

SALADS

COLESLAW GF V

£3

ONION RINGS GF V

£4.5

RAINBOW GREENS GF V

£4.5

CHIPS GF V

£4.5

CHIPS, PARMESAN & TRUFFLE GF

£6.5

MINTED TATTIES GF V

£4.5

MINI MHORS

FISH & CHIPS GF £8

With peas

CRISPY CHICKEN & CHIPS GF £8

With peas

MACARONI CHEESE V £7

With garlic foccacia

DESSERTS

VANILLA CRÈME BRÛLÉE £9

French wafer cookie

RHUBARB TRIFLE £9

Poached rhubarb, custard, fresh cream & sponge fingers

CHOCOLATE ORANGE DELICE £9

Chantilly cream & burnt orange
Contains almond milk

SELECTION OF SCOTTISH CHEESE £13.5

Served with oatcakes & chutney

ALLERGEN INFO AVAILABLE ON REQUEST

GF = GLUTEN FREE V = VEGAN V = VEGETARIAN

Many of our items can be made Gluten Free, please ask your server for options

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

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