



### To start

<b>Black pudding, apple and quails Scotch egg, pea purée</b>	<b>£6</b>
<b>Crab meat, apple and cherry tomato Marie Rose cocktail (gf)</b>	<b>£5</b>
<b>Winter vegetable tempura, sweet chilli dip (vg)</b>	<b>£4</b>
<b>Scottish Salmon Tartare, caper berry and dill, lemon mayonnaise (gf)</b>	<b>£5</b>
<b>Balsamic-baked ruby and golden beetroot, Goats' cheese mousse (v, gf)</b>	<b>£5</b>
<b>Oven-baked fig with Stilton, walnut and watercress salad (v, gf, n)</b>	<b>£5</b>
<b>Grilled fillet of Mackerel, pickled vegetables (gf)</b>	<b>£6</b>
<b>Freshly prepared soup of the day, crisp croutons (gf opt)</b>	<b>£4</b>

### To follow

<b>Whole baked lemon sole, langoustine butter (gf)</b>	<b>£15</b>
<b>Thyme and garlic roasted shallot Tatin, tarragon Crème Fraiche, braised chicory (v, vg opt)</b>	<b>£11</b>
<b>Walnut and hazelnut crusted rack of lamb, roasted butternut squash puree, sauce vierge (n)</b>	<b>£18</b>
<b>Seared fillet of halibut, turmeric braised vegetable and mussel broth (gf)</b>	<b>£16</b>
<b>Baked Mozzarella, garlic and rocket cannelloni, burnt onion and basil cream (v)</b>	<b>£12</b>
<b>Pan-seared duck breast, Jerusalem artichoke rosti, kohlrabi rémoulade, caramelised plums (gf)</b>	<b>£15</b>
<b>Chargrilled 7oz Steak, Portobello mushroom, grilled tomato and peppercorn or Diane sauce (gf)</b>	
<b>Fillet steak</b>	<b>£20</b>
<b>Ribeye Steak</b>	<b>£18</b>

### Salads and Comfort Food

<b>Classic Caesar salad with Parmesan, anchovies, croutons (gf opt)</b>	<b>£6</b>
<b>Add charred chicken or blackened salmon fillet (gf opt)</b>	<b>£9</b>
<b>Prime 8oz beef burger with tomato relish and crispy fries</b>	<b>£10</b>
<b>Innis and Gunn beer battered fish and chips with tartare sauce</b>	<b>£10</b>
<b>Pulled pork and Sauerkraut, sesame bun, barbecue sauce, crispy fries</b>	<b>£10</b>

### On the side    £3 each

<b>Celeriac gratin (v, gf)</b>	<b>Skirlie mashed potatoes (v)</b>
<b>Hand cut chips cooked in beef dripping (gf)</b>	<b>Cinnamon and clove braised red cabbage (vg, gf)</b>
<b>Baked pumpkin with smoked bacon (gf)</b>	<b>Honey glazed roast parsnips (v, gf)</b>

v- vegetarian, vg – vegan, gf – gluten-free, n – contains nuts. Please inform your server of any allergies you may have. A discretionary service charge of 10% will be added to bills for tables of eight or more. Please inform your server if you prefer this not to be added. All gratuities go directly to the team.