

LUNCH

SHARING BOARDS

Baby mozzarella balls with sun blushed tomato and pesto, cured meats, char-grilled marinated vegetables, Parmesan bread sticks and Spanish black pudding bites with chilli oil and balsamic*
15.95

Salt and pepper fried squid, Scottish smoked salmon, oysters au natural, soft poached spiced lobster with blinis and caviar crème fraîche*
24.95

Char-grilled marinated vegetables, lemon and coriander hummus, baby mozzarella balls with sun blushed tomato and pesto, Parmesan bread sticks and mixed olives*
13.95

STARTERS

Arbroath Smokie fish cakes on samphire with a mango curry compote
6.20

Ricotta cheese and crispy wonton skins with lemon and piquillo dressing
5.80

Soup of the day served with bread*
3.90

Salt and pepper squid with lime and roasted garlic aioli
5.95

Pork and rabbit terrine with a roasted pepper and onion chutney*
5.95

SHELLS

OROCCO OYSTERS

Fine selection of natural oysters with a choice of dressings:
Shallot and red wine vinegar or chilli, coriander and lime zest*
Rockerfeller: grilled with spinach, bread crumbs and butter sauce
Single 2.00 6 oysters 9.95 Dozen 19.95

MUSSEL POTS

White wine, cream, garlic and parsley*
Thai red curry
Bacon, leek and cider*
Small 7.95 Large 13.95

FROM THE CHAR-GRILL

Lemon, chilli and herb chicken skewers with tomato salsa, hasselback sweet potato and coriander crème fraîche*
11.95

Scottish salmon coated in pesto, on French beans, cherry tomato and new potatoes*
12.85

Marinated Scotch sirloin steak with hand cut chips, house salad and garlic aioli dip*
14.95

MAINS

Our servers will inform you of today's specials

Smoked haddock on creamed mash with soft poached egg and a mild cheese sauce*
11.95

Wild garlic, pea and asparagus risotto with feta and mint crumble*
10.95

IPA beer battered haddock with crushed peas, hand cut chips and tartare sauce
11.95

Lobster 'mac and cheese' with polenta chips
13.95

Slow braised beef cheeks with green beans, stilton fritter and horseradish mash
11.95

SANDWICHES

Char-grilled minute steak on toasted ciabatta, melted Swiss cheese and caramelised onion jam
8.95

BBQ pulled pork and beetroot coleslaw on toasted sour dough
8.95

Club sandwich with lemon and coriander hummus, grilled Mediterranean vegetables, baby gem lettuce, tomato and cucumber
8.95

All served with shoestring fries and house salad

SIDES

Polenta chips* 2.85

Wilted greens* 2.80

New potatoes with herb butter* 3.45

Shoestring fries* 2.90

House salad* 3.20

Chilli green beans with rock salt* 3.95

Hand cut chips with garlic aioli* 3.25

Buttered carrots* 3.25

*Dishes marked with an * are or can be served served gluten free. Please let us know if you have any allergies, as not all ingredients are listed on the menu descriptions. All prices are inclusive of VAT at the standard rate.*

DESSERTS

Rich dark chocolate tart with raspberry sorbet and honeycomb dust

5.95

Sticky toffee pudding with salted caramel sauce and vanilla bean ice cream

5.95

Iced peanut butter parfait with roasted rum banana and dark chocolate sauce*

6.20

Spiced poached pear on a sticky Thai risotto*

5.95

Passion fruit and coconut crème brûlée with shortbread biscuit

5.95

A selection of fine cheese with curried mango compote, walnut bread and oatcakes

8.95

HOT DRINKS

	Standard	Large		
Cup of fresh ground coffee	2.25	2.70	Caffè latte	2.45
Cappuccino	2.30	2.80	Skinny latte	2.45
Toffee crunch cappuccino	2.50	2.95	Double shot caffè latte	2.75
Americano	2.30	2.80	Gingerbread latte	2.75
Flat white	2.30	2.80	Iced latte:	
Espresso	1.80	2.15	Vanilla, caramel, hazelnut or mocha	2.70
Macchiato	1.90	2.25	French vanilla latte	2.70
			Liqueur coffee	4.15
			Hot chocolate	2.25
			Hot chocolate with marshmallows & cream	2.65
			Liqueur hot chocolate	3.85
			Mocha	2.45
			Rocky-road mocha	2.85
			Tea: Blended, herbal or fruit	2.00
			Fresh mint tea	2.00

WEEKEND BREAKFAST

SERVED BETWEEN 8am-12pm SATURDAY AND SUNDAY

Full Scottish breakfast

Bacon, sausage, egg, haggis, black pudding, spicy fried potatoes, tomato, baked beans, potato scone and mushrooms

8.75

Vegetarian breakfast

Fruit dumpling, vegetarian sausage, egg, vegetarian haggis, spicy fried potatoes, tomato, potato scone, chick pea pâté, bean ragout and mushrooms

7.75

Eggs Benedict

Two soft poached eggs, béarnaise sauce, toasted muffin with smoked salmon, spinach or bacon

6.95

Pancake stack with blueberries and maple syrup

5.95

Scrambled eggs with Scottish smoked salmon, on toasted wholemeal bread

6.95

Breakfast Drinks

Bloody Mary: Absolut Peppar vodka, tomato juice, fresh lemon and spices

6.25

Virgin Mary: tomato juice, fresh lemon and spices

3.25

Italian bucks fizz: prosecco and orange juice

5.25

Banana smoothie: banana, honey, oats, milk and yogurt

3.25

Berry smoothie: fruits of the forest and apple juice

3.25

Our breakfasts are served with your choice of fresh juice, tea or coffee, toast, homemade strawberry preserve and marmalade.

SUNDAY ROAST

AVAILABLE EVERY SUNDAY FROM NOON TO 5PM

Roast beef with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy* 11.95

LUNCH & SUPPER CLUB MENU

AVAILABLE MONDAY – THURSDAY NOON – 7PM. FRIDAY, NOON – 5PM

2 courses 10.95 or 3 courses 13.95

Set menu changes weekly, see your server for today's menu

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