

DINNER

SMALL PLATES

Marinated olives <i>GFA, DFA, VAP</i>	3.95
Rustic Italian focaccia, extra virgin olive oil & balsamic <i>DFA, VAP</i>	3.95
Korean fried chicken, toasted sesame, lemon, pickled vegetables, gochujang ketchup	8.95
Cumbrae oyster (each) Sansho pepper & pink grapefruit granita <i>GFA, DFA</i> Shallot & red wine vinegar <i>GFA, DFA</i>	3.25
Homemade soup of the day, house bread <i>GFA, DFA, VAP</i>	6.95
Seared scallops, black pudding, potato & rocket salad, hollandaise	14.95
Oat-crusted haggis bon bons, whisky & wholegrain mustard mayo	6.95
Salmon, parsley & spring onion fishcakes, sunblush tomato mayo, rocket & basil salad	10.95
Cauliflower & spring onion fritters, sumac, pomegranate labneh <i>GFA, DFA, VAP</i>	7.95
Scottish mussels, lemon, white wine, garlic cream, house focaccia <i>GFA, DFA</i>	12.75
Salt, pepper & chilli squid, aioli, lime	9.95
Chicken liver & whisky pate, drunken raisins, ciabatta crostini, apple & walnut chutney <i>GFA</i>	10.95

SHARE

Baked camembert to share, candied chillies, savoury granola, toasted ciabatta <i>GFA</i>	19.95
Seafood platter: Scottish mussels, clams, king prawns, squid, king scallops, oysters & fish of the day, white wine & garlic butter <i>GFA</i> Add whole lobster thermidor 350g	39.95 37.00

LARGE DISHES

Pan-seared fish of the day, garlic sautéed new potatoes, pea & basil puree, roast tomatoes, samphire <i>DFA, GFA</i>	21.95
Cod, king prawn & shellfish cioppino, new potatoes, samphire, garlic ciabatta <i>DFA, GFA</i>	23.95
Chargrilled lemon & garlic chicken, courgette & mascarpone risotto, sunblushed tomato pesto <i>GFA</i>	19.95
Fillet of beef & mushroom stroganoff, buttered kale, truffle mash, crispy onions	32.95
Slow cooked duck leg, garlic fondant potato, sticky cherry jus, spiced carrot puree, sesame pak choi <i>GFA</i>	23.95
Panko crusted aubergine steak, hand cut chips, rocket & Parmesan salad, balsamic roasted tomato, chimichurri <i>DFA, VAP</i>	16.95
Whole lobster thermidor 350g, hand cut chips, Parmesan & rocket salad <i>GFA</i>	45.00
Mature cheddar mac & cheese, grilled tomato, crispy onion & Parmesan crumb	14.95
Whole roasted fish of the day, garlic sauteed new potatoes, chilli & garlic green beans, fennel & orange salsa <i>DFA, GFA</i>	23.95
Crispy pork belly, charred sweetheart cabbage, chive mash, apple & cider jus	19.95

FROM THE CHARGRILL

Each of our 32 day aged steaks are served with hand cut chips,
balsamic grilled tomato, garlic mushrooms, onion rings, peppercorn sauce

Ribeye 250g	32.95
Fillet 225g	39.95

Tomapork

Chargrilled pork loin & belly steak on the bone, black pudding mash, roasted
root vegetables, onion rings, apple & cider gravy 24.95

BURGERS

Our burgers are served with tomato & baby gem on a sesame brioche bun, hand cut chips & house slaw.	
Jerk chicken, hash browns, crushed avocado, mature cheddar, smoked garlic mayo <i>GFA, DFA</i>	16.95
Guinness beef burger, mature cheddar, caramelised onions, tomato relish <i>GFA, DFA</i>	19.95
Turtle bean & sweet potato burger, mature cheddar, sun blushed tomato mayo <i>VAP, GFA, DFA</i>	15.95

SIDES

Hand cut chips, smoked garlic mayonnaise	4.95
Rocket & cherry tomato salad	4.95
Garlic & chilli buttered greens	4.95
Buttered new potatoes	4.95

DESSERTS

Sticky toffee pudding, apple strudel ice cream, salted caramel sauce, <i>GFA, DFA, VAP</i>	6.95
Milk chocolate delice, toasted marshmallow, macerated strawberries	6.95
Pineapple compote & coconut pavlova, candied pistachios <i>DFA, GFA</i>	6.95
Apple & raspberry crumble, cinnamon toasted oats, vanilla ice cream	6.95
Seasonal selection of three cheeses, oatcakes, red onion chutney <i>GFA</i>	11.95

BEVERAGES

	cup	mug
Americano	3.40	4.00
Cappuccino	3.40	4.00
Flat white	3.40	
Mocha		3.50
Café or Iced latte		3.50
Hot chocolate		3.30
Hot chocolate with cookie & marshmallows		4.10
Chai latte		4.00
	single	double
Espresso	2.95	3.55
Extra shot of espresso	1.55	
Cortado		3.40
Liqueur coffee		5.75
Liqueur hot chocolate		5.75
	shot	
Add Vanilla, caramel, hazelnut or gingerbread	0.75	
Pot of tea: Blended, herbal, fruit or fresh mint		3.25
Add soya, almond, oat milk		0.95

Hot beverages are made with semi skimmed or full fat milk.

SUNDAY ROAST

Available every Sunday from 12pm

Roast of the day, traditional gravy, rosemary roast potatoes, herb stuffing,
maple & thyme root vegetables, buttered green, Yorkshire pudding

VAP – Vegan Alteration Possible GFA – Gluten free option available DFA – Dairy free option available

Please speak to our staff about your allergen requirements before ordering. Although every care is taken to ensure dietaries are catered for, we cannot guarantee there is no risk of cross contamination.

A 10% discretionary service charge will be added to your bill. The service charge will be going to all staff. All prices are inclusive of VAT at the standard rate.