

SAMPLE DINNER MENU

SMALL PLATES

Marinated olives <i>GFA, DFA, VAP</i>	4.25
Rustic Italian focaccia, extra virgin olive oil & balsamic <i>DFA, VAP</i>	4.95
Korean fried chicken, toasted sesame, lemon, pickled vegetables, gochujang ketchup	9.95
Cumbrae oyster (each) Sansho pepper & pink grapefruit granita <i>GFA, DFA</i> Shallot & red wine vinegar <i>GFA, DFA</i>	3.50
Homemade soup of the day, house bread <i>GFA, DFA, VAP</i>	7.50
Seared scallops, black pudding, potato & rocket salad, hollandaise	15.95
Oat-crusted haggis bon bons, whisky & wholegrain mustard mayo	7.50
Cauliflower & spring onion fritters, sumac, pomegranate labneh <i>GFA, DFA, VAP</i>	8.50
Scottish mussels, lemon, white wine, garlic cream, house focaccia <i>GFA, DFA</i>	13.50
Chargrilled aubergine baba ghanoush, pomegranate molasses, toasted pinenuts, garlic flatbread <i>GFA, VAP</i>	8.95
200g Grilled split Scottish langoustines, garlic & herb butter, rocket & lemon <i>GFA</i>	15.95
Salt, pepper & chilli squid, aioli, lime	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, oysters, king scallops, langoustines & fish of the day, white wine & garlic butter <i>GFA</i> Add grilled 500g Scottish lobster, garlic & herb butter <i>GFA</i>	43.95 37.00

LARGE DISHES

Pan-seared fish of the day, garlic sautéed new potatoes, pea & basil puree, roast tomatoes, samphire <i>DFA, GFA</i>	22.95
Fillet of beef & mushroom stroganoff, truffle mash, buttered kale, crispy onions <i>GFA</i>	32.95
Monkfish tail wrapped in bacon, smoked mussel & saffron risotto, basil & lemon pesto <i>GFA</i>	26.95
Rosemary & Parmesan crusted rack of lamb, baba ghanoush, hasselbacks, Mediterranean vegetables, chimmichurri <i>GFA</i>	29.95
Butternut squash & chickpea tagine, chargrilled flatbread, lemon scented cous cous, toasted almonds, pomegranate <i>DFA, VAP, GFA</i> Add on: Chargrilled lemon & garlic chicken <i>DFA, GFA</i>	16.95 7.50
Grilled 500g Scottish lobster, garlic & herb butter, hand cut chips, rocket, sun blushed tomato & Parmesan salad, charred lemon <i>GFA</i>	45.00
Torched goats cheese salad. Roasted red peppers, rocket, sun blushed tomatoes, spiced walnuts, pomegranate molasses	19.95
Whole roasted fish of the day, garlic sauteed new potatoes, chilli & garlic green beans, fennel & orange salsa <i>DFA, GFA</i>	27.95
Crispy pork belly, charred sweetheart cabbage, chive mash, apple & cider jus <i>GFA</i>	19.95
Panfried Gressingham duck breast, garlic fondant potato, sticky cherry jus, spiced carrot puree, sesame pak choi <i>GFA</i>	25.95
400g Grilled split Scottish langoustines, garlic & herb butter, shallot crushed baby new potatoes, rocket & charred lemon <i>GFA</i>	32.95

FROM THE CHARGRILL

Each of our 32 day aged steaks are served with hand cut chips, sun blushed tomato, rocket & Parmesan salad, peppercorn sauce		
Ribeye	250g	33.95
T Bone	550g	55.00
Fillet	225g	41.95

Surf up your Turf

Four whole garlic king prawns	10.00
Three pan fried scallops	13.00
Three grilled langoustines	15.00
Half grilled Scottish lobster	19.00
<i>All cooked in garlic & herb butter</i>	

BURGERS

<i>Our burgers are served with pickle, tomato & baby gem on a sesame brioche bun, hand cut chips & house slaw.</i>	
Jerk chicken, hash brown, crushed avocado, mature cheddar <i>GFA, DFA</i>	17.95
Sloppy Jack. Beef burger, Monetary jack, BBQ sauce, caramelised onions <i>DFA, GFA</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, sun blushed tomato mayo	4.95
Battered onion rings	4.95
Mature cheddar mac ‘n’ cheese, crispy onion & Parmesan crumb	8.95
Garlic & chilli buttered greens	4.95
Buttered new potatoes	4.95

DESSERTS

Sticky toffee pudding, vanilla ice cream, salted caramel sauce, <i>GFA, DFA, VAP</i>	7.50
White chocolate cheesecake, pistachio cream, macerated strawberries, candied pistachios	7.50
Mango & lime posset, pineapple compote, toasted coconut <i>GFA</i>	7.50
Apple & raspberry crumble, cinnamon toasted oats, vanilla ice cream	7.50
Seasonal selection of three cheeses, oatcakes, red onion chutney <i>GFA</i>	11.95
BEVERAGES	
	cup mug
Americano	3.50 4.20
Cappuccino	3.65 4.20
Flat white	3.65
Mocha	3.75
Café or Iced latte	3.65
Hot chocolate	3.65
Hot chocolate with cookie & marshmallows	4.40
Chai latte	4.20
	single double
Espresso	3.00 3.60
Extra shot of espresso	1.55
Cortado	3.80
Liqueur coffee	7.95
Liqueur hot chocolate	7.95
	shot
Add Vanilla, caramel, hazelnut or gingerbread	0.80
Pot of tea: Blended, herbal, fruit or fresh mint	3.50
Add soya, almond, oat milk	1.00

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

SUNDAY ROAST

Available every Sunday from 12pm

Roast of the day, traditional gravy, roast potatoes, herb stuffing,
maple & thyme root vegetables, Yorkshire pudding *GFA, DFA, VAP*

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.