

MENU

STARTERS

<b>Homemade soup of the day</b> granary bread	<b>£5.95</b>
<b>Cullen skink</b> traditional smoked haddock, potato and leek soup	<b>£8.95</b>
<b>Our own smooth chicken liver parfait</b> seasonal chutney, oatcakes	<b>£8.50</b>
<b>Grilled goats cheese</b> (gf) onion marmalade, baby beets, walnut salad, pesto dressing	<b>£8.50</b>
<b>Pan seared king prawns</b> (gf) mango salad, chilli, garlic and coriander butter	<b>£10.25</b>
<b>Tempura chicken fillets</b> pea shoot salad, sweet chilli sauce	<b>£8.95</b>

<b>Pan seared king scallops</b> pea and mint purée, pancetta jam, Stornoway black pudding, crispy leaves, lemon oil	<b>£13.75</b>
<b>Haggis, neeps &amp; tatties</b> small <b>£8.50</b> large <b>£15.95</b>	
<b>Hot smoked Scottish salmon</b> (gf) candied beetroot, salad, lemon and chive crème fraîche	<b>£9.95</b>
<b>Classic prawn cocktail</b> baby gem lettuce, rich seafood sauce	<b>£10.25</b>
<b>Baked button mushrooms</b> (v without parmesan) garlic cream sauce, parmesan cheese glaze, herb bread	<b>£8.50</b>
<b>Sourdough bruschetta</b> (v or vegan without pesto) tomato, basil, olive oil, yeast flakes, balsamic reduction, pesto	<b>£7.75</b>

MAINS

<b>Oven roasted fillet of Scottish salmon</b> (gf) greens, baby potatoes, garlic and chive butter sauce	<b>£20.95</b>
<b>Roast chicken breast</b> haggis croquette, mashed potatoes, market vegetables, and a choice of chips or boiled potatoes, peppercorn cream	<b>£18.50</b>
<b>Beef bourguignon</b> (gf) baby onions, lardons of bacon, mushrooms, creamy mash, market vegetables, red wine jus	<b>£19.50</b>
<b>Lamb rump</b> petit pois a la français, mustard mash, Rosemary jus	<b>£28.75</b>
<b>Fillet of seabass and tempura king prawns</b> market vegetables, mashed potato and a choice of chips or boiled potatoes, garlic and chive cream sauce	<b>£21.50</b>
<b>Seafood grill</b> Scottish salmon, seabass, crumbed cod, wilted spinach, creamed mash, minted pea purée, garlic butter sauce	<b>£23.75</b>

<b>Roast breast of Gressingham duck</b> (gf) market vegetables, dauphinoise potatoes, honey and lavender jus	<b>£24.25</b>
<b>West coast fish and chips</b> deep fried, garden peas, tartare sauce	<b>£17.95</b>
<b>Poached fillet of sole</b> (gf) prawns, samphire, creamed potatoes, wilted spinach, dill and lemon butter sauce	<b>£18.50</b>
<b>Fillet of North Sea cod</b> (gf) tender stem broccoli, mashed potatoes, café de Paris butter	<b>£21.50</b>
<b>Confit Pork belly</b> (gf) roasted shallot, tender stem broccoli, pommes anna, apple sauce, cider jus	<b>£18.95</b>
<b>Sweet potato, chickpea and spinach curry</b> (v) (vegan) rice, petit salad, naan bread	<b>£17.50</b>

THE CHARGRILL

All steaks are supplied by  
Donald Russell

*Served with plum tomato, button mushrooms  
& two side orders of your choice -  
All weights are accurate prior to cooking*

<b>Rib Eye steak</b> (10oz) (gf)	<b>£34.95</b>
<b>Sirloin steak</b> (10oz) (gf)	<b>£31.95</b>
<b>Fillet steak</b> (8oz) (gf)	<b>£39.95</b>
<b>Sauces</b> a choice of peppercorn sauce, red wine jus, garlic butter	<b>£1.95</b>
<b>Onion Rings</b> (6)	<b>£2.95</b>

PASTA

<b>Lasagne</b> herb bread	<b>£15.95</b>
<b>Fresh tagliatelle with smoked haddock</b> leeks & bacon, cream sauce, mozzarella cheese	<b>£17.95</b>
<b>Ravioli</b> (v) (vegan) pumpkin, sage, tomato and chilli sauce	<b>£16.95</b>

SALADS

<b>Southern fried chicken salad</b> southern fried chicken thigh, mixed leaves, avocado, gorgonzola, Caesar dressing	<b>£17.50</b>
<b>Atlantic prawn salad</b> (gf) Atlantic prawns, curried mayonnaise, crispy leaves, apple, lemon wedge, slaw	<b>£19.95</b>

BURGERS

*Our flame grilled 8oz Scotch beef burgers & chicken thigh burgers  
are served in a brioche bun with baby gem lettuce,  
sliced plum tomato, mayonnaise, tomato relish, chips,  
side of slaw & onion rings*

<b>Prime beef burger</b> add smoked cheddar or pancetta	<b>£15.50</b> each <b>£1.50</b>
<b>Buttermilk fried chicken burger</b>	<b>£17.50</b>
<b>Soya bean and beetroot burger</b> (v) (vegan) lettuce, tomato, chilli relish, rosemary potato wedges, toasted brioche bun	<b>£15.95</b>

FAJITAS

(our own recipe)

*with guacamole, lemon mayonnaise, chilli salsa,  
grated cheese, side salad and tortilla wraps*

<b>Chicken</b>	<b>£18.95</b>
<b>Vegetarian</b>	<b>£17.50</b>

SIDES

**Thick cut chips** - plain or Cajun **£3.95** | **Creamed potatoes** **£3.75** | **Dauphinoise potatoes** **£4.50**  
**Garlic buttered greens** **£4.95** | **Dressed house salad** **£4.50** | **Mixed market vegetables** **£4.95**

*Before ordering food or drink items, guests are  
respectfully requested to advise our staff if they have  
a **food allergy, intolerance** or **other dietary requirements**.  
Items marked (gf) can be made gluten free.*

Wine by the bottle

Champagne & Sparkling Wine

1	<b>Champagne Baron Albert ‘l’Universelle’ Brut, Champagne</b> <b>France 12% ABV</b> <i>This cuvee contains a large percentage of Pinot Meunier giving an approachable wine with strawberry leaf and citrus aromas.</i>	£48.50
2	<b>Joseph Perrier ‘Cuvée Royale’ Brut, Champagne</b> <b>France 12% ABV</b> <i>Fresh fruity aromas such as pear and red apple lead to richer fresh bread notes and a touch of biscuit. The wine is aged for a minimum of 3 years giving complexity and sophistication.</i>	£70.00
3	<b>Joseph Perrier Brut Rosé, Champagne</b> <b>France 12% ABV</b> <i>Predominantly made from Pinot Noir with a touch of of Cumieres Rouge, delicate aromas of raspberries and blackcurrant, sensuous flavours of jam and marmalade</i>	£87.50
4	<b>Bollinger Special Cuvée, Champagne</b> <b>France 12% ABV</b> <i>The nose is elegant and complex. Aromas of white flowers, apricot and Mirabelle plums. The palate has plenty of fresh citrus notes and lively acidity, some touches of spice and vanilla, rich brioche elements and a long lemony finish.</i>	£110.00
5	<b>Baron d’Arignac Brut, Vin de Payes</b> <b>France 11% ABV</b> <i>Fresh with a lively apple fruit flavour and a soft nutty richness to the finish.</i>	£27.95
6	<b>Prosecco Spumante, Lamberti, Veneto</b> <b>Italy 11%ABV</b> <i>Pale straw in colour with fine and persistent bubbles. On the nose it is clean with light green apple aromas. On the palate it has an appealing flavour of green apple and lemon with natural fruitiness and a pleasant aromatic aftertaste.</i>	£31.95

White Wine

7	<b>Chardonnay ‘Alba’, Santa Luz, Valle Central</b> <b>Chile 2023 13% ABV</b> <i>An unoaked wine showing the best qualities of the grape: luscious tropical fruit of melon and guava with a rounded texture.</i>	£26.95
8	<b>Chardonnay, Crooked Mick, South Australia</b> <b>Australia 2022 13% ABV</b> <i>Dry but ripe and fruity with rich apricot, pear &amp; citrus notes plus a hint of almond.</i>	£30.95
9	<b>Petit Chablis, Domaine Ellevin, Burgundy</b> <b>France 2021/22 12.5% ABV</b> <i>Soft orchard fruits greet the nose leading to a palate that is generous for a Chablis. Floral hints and chalky minerality complete the finish.</i>	£48.50
10	<b>Cruzares, Airén Blanco</b> <b>La Mancha, Spain NV 10.5% ABV</b> <i>A crisp, fresh aromatic white with delicate notes of apple, pineapple and citrus..</i>	£25.95
11	<b>Chenin Blanc, Cape Sands,Western Cape</b> <b>S Africa 2023 12% ABV</b> <i>Good typical chenin, with lemon and honey notes. A nice rounded texture; easy, fresh and quaffable.</i>	£28.95
12	<b>Fiuza 3 Castas Blanco, Tejo (Arinto, Chardonnay, Fernão Pires)</b> <b>Portugal 2022 12% ABV</b> <i>Tropical with citric fruit and a fresh smooth finish</i>	£30.95
14	<b>Cataratto Pinot Grigio, Dea del Mare, Sicily</b> <b>Italy 2024 11% ABV</b> <i>Lovely easy drinking wine made from Pinot Grigio blended with the local Cataratto grape. Green apple and tropical fruit flavours.</i>	£27.95
15	<b>Sauvignon Blanc ‘Alba’, Santa Luz, Vale Central</b> <b>Chile 2024 13% ABV</b> <i>A zingy sauvignon with signature lime and fresh cut grass flavours. A crisp clean finish rounds the wine off beautifully.</i>	£27.95
16	<b>Pouilly-Fuisse 1er Cru Climats, Domaine Normand</b> <b>France 2021, 13.5%ABV</b> <i>Brilliant golden color. Fine nose associating white fruits and citrus fruits, flowers and fresh butter, in which light woody notes are mixed. Delicate, powerful mouth with clear and precise aromas. Concentrated, ambitious and well balanced..</i>	£63.50
17	<b>Sauvignon Blanc, Stoneburn, Marlborough</b> <b>New Zealand 2024 13% ABV</b> <i>Intense aromas of tropical fruits balanced with fresh herbaceous notes.</i>	£38.50
18	<b>Coteaux du Giennois Blanc, Domaine Berthier, Loire</b> <b>France 2022 13% ABV</b> <i>A marvellous example of Loire Sauvignon, cool mint, citrus and flinty notes, elegant and fresh.</i>	£43.50
19	<b>Piquepoul, Richemer, Cotes De Thau</b> <b>France 2024 12.5% ABV</b> <i>Crisp and fresh white from Southern France, packed full of zingy citrus flavour.</i>	£27.95

Rosé Wine

20	<b>Zinfandel Rosé, Stallions Leap, California</b> <b>USA NV 10% ABV</b> <i>Packed with redcurrant and strawberry fruits, this wine is well rounded with the perfect balance between bright, sweet fruit and freshness.</i>	£28.95
21	<b>Grenache Syrah Rosé ‘Les Terrasses’, Vignerons Ardéchois, Ardèche</b> <b>France 2022 13.5% ABV</b> <i>Made in a light Provençal style, pale in colour and crisp and mineral in character. Light red berries of cranberry and redcurrant and a crisp, refreshing finish.</i>	£27.95
22	<b>Provence Rosé, Château Routas, Provance</b> <b>France 2023 13% ABV</b> <i>A vibrant, dry rose, with a nose of fresh strawberries and anise. A Decanter International Trophy winner for best Rose.</i>	£32.95

Red Wine

23	<b>Cabernet Sauvignon ‘Alba’, Santa Luz, Vale Central</b> <b>Chile 2023 13%ABV</b> <i>Deep red with ripe cherry and black fruit aromas; a great structure with ripe tannins.</i>	£27.95
24	<b>Shiraz Pinotage, Highveld, Western Cape</b> <b>S.Africa 2021 13% ABV</b> <i>Cabernet grown in the Cape produces rich blackcurrant and cedar aromas leading to a round finish from the ripe Merlot.</i>	£26.50
25	<b>Fiuza, 3 Castas Tinto (Touriga Nacional, Syrah, Cabernet Sauvignon) Tejo</b> <b>Portugal 2023 13% ABV</b> <i>Attractively spicy yet soft, smooth and fruity.</i>	£29.50
26	<b>Malbec, Made in Mendoza</b> <b>Argentina 2023 13% ABV</b> <i>Ripe and rambunctious red made in the long sunny days in Mendoza. Blueberries and violets on the nose, followed by a deep spicy palate.</i>	£34.95
27	<b>Primitivo ‘Passitivo’ (Appassimento), Paolo Leo. Puglia</b> <b>Italy 2022 14.5% ABV</b> <i>Full bodied, rich, and powerful wine. The nose is complex with cherries, raspberries, and chocolate. The palate is dominated by dried fruit flavours and spice.</i>	£34.95
28	<b>Merlot ‘Alba’, Santa Luz, Vale Central</b> <b>Chile 2023 13% ABV</b> <i>Easy drinking, soft and fruity wine with delicious plum and chocolate flavours.</i>	£27.50
29	<b>Monastrell, Cristatus, Alicante</b> <b>Spain 2023 14% ABV</b> <i>Expressive nose with dark fruits leading to a juicy mouthful of cherry jam and spice.</i>	£27.95
30	<b>Pinot Noir Reserva ‘Encinos’, Santa Luz, Maule Valley</b> <b>Chile 2023 14% ABV</b> <i>On the nose, a great varietal expression with plum, red cherry and exotic black tea aromas. The palate is generous in fruit and body, complimented with delicate oak characters and a lingering finish.</i>	£34.50
31	<b>Bourgogne Gamay, Hospices de Beaujeu, Burgundy</b> <b>France 2021 12.5% ABV</b> <i>In existence since 1240 the Hospice de Beaujeu Gamay has a classic Burgundian character, with complex fruit flavours and delicate woody notes.</i>	£42.95
32	<b>Heilan Coo, Shiraz Mataro, Victoria</b> <b>Australia 2022 14% ABV</b> <i>Plum and chocolate flavours. The Mataro adds a depth and subtle spice notes.</i>	£33.95
33	<b>Côtes-du-Rhône Bio Rouge, Rocca Maura, Rhone</b> <b>France 2020 13.5% ABV</b> <i>The blend is dominated by Grenache giving a soft wine with floral notes on top of the red berry flavours.</i>	£36.95
34	<b>Cockburns of Leith Claret, Bordeaux</b> <b>France 2020 14% ABV</b> <i>A classically styled claret with blackcurrant fruit, fine, firm tannins and hints of vanilla and spice. From Scotland’s oldest wine merchants.</i>	£34.95
35	<b>Gigondas ‘Romane Machotte’, Amadieu, Rhone</b> <b>France 2022 15% ABV</b> <i>Flavours of black and red cherries, soft yet powerful tannins, scents of Provençal herbs. Long and spicy finish, black pepper.</i>	£49.50
36	<b>Rioja Joven, Valdepalacios, Rioja</b> <b>Spain 2023 13.5% ABV</b> <i>A youthful Rioja, well balanced taste with the perfect proportion of plump fruit, freshness and softness. Cherry and plum fruit with savoury spice to finish.</i>	£31.95
37	<b>Barbera ‘150+1’ Casali del Barone, Piedmont</b> <b>Italy 2023 13.5% ABV</b> <i>Intense ruby red, with floral hints, slightly matured red fruit. In the mouth, full-bodied and round, soft aftertaste of dark chocolate and spices.</i>	£37.95
38	<b>Montepulciano d’Abruzzo, Dea del Mare, Abruzzo</b> <b>Italy 2023 13% ABV</b> <i>Wonderful aromas of violet and red fruits, with a touch of savoury on the finish.</i>	£33.95

Dessert Wine

39	<b>Late Harvest Viognier Sauvignon Blanc, LFE Half, Colchagua Valley</b> <b>Chile 2019 11.5%ABV</b> <i>Beautifully golden in colour. The honeyed flavours from the noble rot add great complexity to this wine. Deliciously sweet with well-balanced acidity.</i>	£24.95
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