No Dairy Containing Ingredients

·TO GET YOU STARTED·

Artisan Bread, dairy-free butter £ 5.50

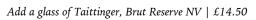
Mixed Olives, marinated in oil, chilies & herbs £ 6.00



Home-made Sticky Toffee Pudding, vanilla ice cream VG

West Coast Oysters, shallot vinaigrette, tabasco, lemon One £4 \mid Three £12 \mid Six £24

()ysters





Today's Home-made Soup, artisan bread, dairy-free butter VG	£ 8.00
West Coast Scottish Mussels, coconut milk, chilli, coriander Recommended Wine: Rioja Blanco, Vivanco, Rioja, Spain 2022 £8.50 175ml	£12.50
Beetroot Hummus Bowl, chargrilled vegetables, warm flat bread VG Recommended Wine: Fleurie, Château De Fleurie, Loron, Beaujolais, France 2021 £12.00 175ml	£10.50
Edamame Bean Spiced Pesto, warm flat bread	£10.50
·MAIN COURSES·	
Scottish Highland Venison Steak, pepper crust celeriac & potato puree, tenderstem broccoli, apple & carrot jel Recommended Wine: Pinot Noir, Spy Valley, Marlborough, New Zealand 2020 £12.90 175ml	£22.00
Monkfish Curry, green beans, steamed jasmine & coconut rice, thai green sauce Recommended Wine: Pinot Gris, Neudorf, Tiritiri, Nelson, New Zealand 2020 £10.70 175ml	£21.50
Pea & Shallot Tortellini, pea puree, rocket salad, asparagus VG	£18.00
Moroccan Stuffed Butternut Squash, green chilli & basil pesto VG	£17.50

·FROM THE GRILL·		·SAUCES·		
All of our beef comes from locally raised fully traceable C fed Scottish cattle, aged for a minimum of 21 days		Pan Roasted Jus	£ 3.50	
80z Fillet Steak prime cut from the centre fillet, a lean and tender cut with delicate flavour, recommended rare	£45.00	Chimichurri VG	£ 3.50	
		·SIDES·		
10oz Ribeye Steak	£39.00			
beautifully marbled for a superb juicy full bodied flavour, recommended medium		Koffmann Fries VG	£ 5.00	
Recommended Wine: Cabernet Sauvignon, Dry Creek, Sonoma County, California, USA 2018 £12.50 175mi		Baby Gem, Tomato, Vinaigrette VG	£ 4.50	
		Honey Carrots	£ 4.50	
10oz Sirloin Steak tender cut, known for it's marbling and rich flavour, recommended medium rare	£37.00			

·DESSERTS·

Ice Creams & Sorbets VG £ 8.00

*VG-VEGAN

£ 9.50