

NO GLUTEN CONTAINING INGREDIENTS

This menu may not be suitable for Coeliacs (may contain wheat)

• TO GET YOU STARTED •

Genius Bread, tarragon & chive butter	£ 5.50
Mixed Olives, marinated in oil, chilies & herbs	£ 6.00

Oysters



West Coast Oysters, shallot vinaigrette, tabasco, lemon

One £4 | Three £12 | Six £24

Add a glass of Taittinger, Brut Reserve NV | £14.50



Today's Home-made Soup, genius bread, locally made butter VG	£ 8.00
Scottish Mussels, cream, white wine, garlic sauce	£12.50
<i>Recommended Wine: Albarino, A20, Bodegas Castro Martin, Galicia, Spain 2021 £10.20 175ml</i>	
Duo of Smoked Salmon, saffron mayonnaise, lemon gel, micro salad	£14.00
Beetroot, Tomato & Toasted Goat's Cheese	£12.00
<i>Recommended Wine: Sancerre, Les Collinettes, Joseph Mellot, Loire, France 2022 £14.00 175ml</i>	
Burrata, romesco, chilli, toasted ciabatta	£13.00
<i>Recommended Wine: Grüner Veltliner, Weitgasse, Mantlerhof, Austria 2021 £11.00 175ml</i>	

• MAIN COURSES •

Cod, langoustine, lobster hollandaise	£24.50
Roast Chicken Breast, fondant potato, braised red cabbage, carrot puree	£20.00
Pan Fried Gnocchi, sugar snap peas, asparagus, tomato & basil sauce	£17.50
<i>Recommended Wine: Vermentino, Marius, Chapoutier, Rhône, France, 2021 £7.90 175ml</i>	
Risotto, asparagus, dill, hazelnut VG	£17.00

• FROM THE GRILL •

All of our beef come from locally raised fully traceable Grass-fed Scottish cattle, aged for a minimum of 21 days

8oz Fillet Steak £45.00

prime cut from the centre fillet, a lean and tender cut with delicate flavour, recommended rare

Recommended Wine: Châteauneuf-du-Pape, La Bernardine Chapoutier, Rhône, France 2019 | £16.90 175ml

10oz Ribeye Steak £39.00

beautifully marbled for a superb juicy full bodied flavour, recommended medium

10oz Sirloin Steak £37.00

tender cut, known for it's marbling and rich flavour, recommended medium rare

• SAUCES •

Peppercorn £ 3.50

Chimichurri £ 3.50

Garlic & Herb Butter £ 3.50

• SIDES •

Koffmann Fries VG £ 5.00

Rocket & Parmesan Salad £ 5.50

Baby Gem, Tomato, Vinegarette VG £ 4.50

Truffle & Parmesan Fries £ 6.00

Wilted Greens £ 5.50

Mashed Potatoes £ 4.00

Honey Carrots £ 4.50

• DESSERTS •

Ice Creams & Sorbets VG	£ 8.00
Home-made Sticky Toffee Pudding, vanilla ice cream VG	£ 9.50
IJ Mellis Cheese Board, Scottish biscuit selection, quince jelly	£14.00
Prima Donna Maturo Cashel Blue Brie de Meaux	
<i>Recommended Wine: Cockburns L.B.V. Port £6.00 50ml</i>	

* VG-VEGAN

Please note, whilst every effort has been made to avoid cross contamination, our kitchen does handle gluten containing products.

Should you have any food allergies or intolerances, please let a member of staff know before placing your order.

A discretionary 10% service charge will be added to your bill.