Lunch

Small / Large Plates

Homemade Focaccia | 3.5pp
Homemade Rosemary Foccacia with Olive Oil and Aged Balsamic

Olives | 6 Roast Salted Cashews | 5

Soup of the Day | 7.5
Served with Sourdough

Any 3 small plates | 30

Grilled Goats Cheese | 12/24
Apple Puree, Balsamic Fig Jam, Rocket and Parmasan Salad, Toasted Sourdough

Dauphinoise Bon Bons | 12/24
Potato and Gruyere Bon Bons With Sweet Chilli Dipping Sauce

Parmesan Polenta Chips | 12/24
With Sriracha Mayo and Aioli Drizzle and Rocket Salad

Slow Roasted Lamb Shoulder Ragu | 12/24
With Mushrooms, Orzo, Feta and Crispy Sage

Sundried Tomato Hummus | 11/22
Sundried Tomato and Roast Garlic Hummus, with Toasted Homesamde Focaccia

Salt and Pepper King Prawns | 12/24
With Asian Slaw and Maple Glaze

Haggis Bon Bons | 11/22
Caramelised Red Onions, Whiskey Cream Peppercorn Sauce

Oak Smoked Salmon and Crab | 12/24
On Toasted Sourdough, Sriracha Crab Claw, Aioli, Caviar

Sandwiches / Salads

Club Sandwich Focacica | 15
Chicken, Bacon, Cheddar, Tomato, Lettuce, Aioli on Focaccia

Slow Cooked Beef Brisket Toastie | 15
Smoked Cheddar, Pickles and Aioli on Toasted Sourdough

Scottish Smoked Salmon Focaccia | 15
Aioli, Rocket on Homemade Focaccia

Halloumi Focaccia | Gfo | V | 15
With Sundried Tomato Hummus, Rocket and Sriracha Aioli

Autumn Salad | 17
Salad leaves, Pomegranite, Peppers, Pickles, Cherry, Tomatoes, Toasted Hazelnuts, House Dressing
Chicken | Halloumi | 5

Mains

Avocado on Toast | Gfo | V | 15
Poached Eggs with Guacamole on Toasted Sourdough
with Smoked Salmon / Bacon / Halloumi / Chorizo 3

Scotch Sirloin Steak Frites | 27
6oz Scotch Sirloin Steak, Skinny Fries, Peppercorn
Upgrade to Garlic Fries 3

Slow Roast Lamb Shoulder | 29
Slow Roasted Scotch Lamb Shoulder, Dauphinoise Potatoes, Celariac Puree, Haggis Bonbon, Tenderstem Broccoli and Roast Garlic Jus

Maple Glazed Sea Trout Fillet | 27
Scottish Sea Trout Fillet, with a Maple Glaze, Roast Garlic Crushed New Potatoes, Pea Puree and Crispy Chorizo

Thai Coconut Rice | 23
King Oyster Mushroom, Peppers, Spring Onion, with a Thai Coconut Broth, Thai Shrimp Crackers, Pickled Ginger and Crispy Onions
Add Confit Chicken or Beef Brisket | 28

Beer Battered Haddock | 19
With Hand Cut Chips and Tartare Sauce

Sea Bream Fillet | 27
Pan Fried Sea Bream Fillet, Spiced Sweetcorn Puree, Sauted New Potatoes, Spinach, Pickled Samphire with Basil and Black Pepper Ailoi

Bone Marrow Beef Burger | 18
Bone Marrow Burger, Monteray Jack Cheese and Pickles
Additional Toppings 2
Bacon / BBQ Sauce / Aioli / Jalapenos
Add Peppercorn 3.5 / Garlic Fries 3

Sides

Hand Cut Chips / Fries | 6.5
Aioli

Hand Cut Chips / Fries | 8.5
Peppercorn

Garlic Bread | 6.5

Garlic Fries | 7.5

Rocket and Parmesean Salad | 6.5

Mixed Leaf Cherry Tomato Salad | 5.5

Tenderstem Broccoli | 6.5

Please note a discretionary 10% service charge will be added to your bill, all of which, goes to our staff
Please inform your server of any allergies or intollerences.
Some of our dishes may contain nuts or traces of nuts