

# STARTERS



Glass of Janisson Champagne or Kir Royale  
£9.00

**Aberdeen Smoked Haddock  
& Saffron Soup**  
Puy Lentils & Parsley Oil

**Shetland Mussels with Bacon**  
Fresh Basil, Pine Nuts & Parmesan Cream  
or  
**Mariniere with Garlic & White Wine**

**Edinburgh Gin Smoked Salmon**  
Pickled Cucumber Salad & Sour Cream  
Dressing

**Gruyere Cheese & Leek Tartlet**  
Walnut Salad & Aged Balsamic Vinegar

**Seared King Scallops**  
Squid Ink Risotto & Micro Fennel

**Pressed Scottish Game Terrine**  
Fresh Piccalilli & Micro leaf Salad

**Salt & Szechaun Pepper Squid**  
Oriental Vegetable Salad, Sweet & Sour Plum  
Sauce

# FROM THE CHARGRILL

All of our beef is Scotch beef sourced from the Black Isle, Ross & Cromarty.  
Aged for a minimum of 28 days by J. Henderson Family Butchers in Fife.  
Served with Homemade Chips or Gratin Dauphinoise, Rocket & Parmesan Salad, Confit Tomato and Café de Paris Butter.

**10oz Ribeye Steak**  
£6.50 Supplement

**10oz Sirloin Steak**  
£6.50 Supplement

**8oz Fillet Steak**  
£8.00 Supplement

# MAIN COURSES



**Golden Beetroot & Goats Cheese  
Ravioli**  
Olive Oil Roasted Beetroot, Micro Greens &  
Toasted Almonds

**Secreto Free Range Iberico Pork**  
Acorn Fed Iberian Pork, Served with Roasted  
Padron Peppers, Homemade Chips or Gratin  
Dauphinoise  
£3 Supplement

**Roasted Hake Fillet & White Bean  
Cassoulet**  
Chorizo, Fennel, Morcilla & Octopus  
Tempura

**Braised Ox Cheek in Red Wine**  
Celeriac Puree, Wilted Greens & Crispy  
Calves Tongue

**"Moules Frites"**  
with Homemade Chips  
With Bacon, Basil, Pine Nuts  
and Parmesan Cream  
or **"Mariniere"**

**Grilled Seabass with Fresh  
Spaghetti**  
Surf Clams, Flat Parsley, Capers & Garlic

**Sides**  
Extra Bread, Homemade Chips,  
Chef's Salad, Market Vegetables  
Shoestring Fries - £4.00



# DESSERTS

Monbazillac Dessert Wine / Croft LBV Port £6.75 Glass

**Warm Rhubarb Almond Frangipane  
Tart**  
With Homemade Rhubarb Sorbet

**Iain Mellis Cheeseboard**  
With Artisan Oatcakes  
& Golden Raisins

**Chocolate Panna Cotta**  
Blood Orange Compote, Chocolate Soil  
& Confit Orange

**Baked Creme Caramel**  
With Pistachio Honey Tuile

**Pear & Blackberry Oatmeal Crumble**  
Homemade Vanilla Ice Cream

**2 courses for £28.50 - 3 courses for £36**

A discretionary Service Charge of 10% will be added to parties of 8 or more.  
Some of our food may contain allergens. Please ask for details.