

STARTERS



Glass of Janisson Champagne or Kir Royale
£9.00

Gruyere Cheese & Leek Tartlet
Walnut Salad & Aged Balsamic Vinegar

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

Ham Hough Terrine with Cornichons
Baby Leaf Salad & Sauce Gribiche

Crispy Calamari with Chilli Flakes
Oriental Vegetable Salad,
Chilli & Coriander Dressing

French Onion Soup
Garlic Croutons, Parsley & Gruyere Cheese

Edinburgh Gin Smoked Salmon
Pickled Cucumber Salad,
Dill, Honey & Mustard Dressing

Grilled Queenie Scallops
Garlic Butter, Lemon & Parsley Breadcrumbs

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, Garlic & Tarragon Butter.

10oz Ribeye Steak
£6.95 Supplement

14oz T-Bone Steak
£8.50 Supplement

8oz Fillet Steak
£8.75 Supplement

MAIN COURSES



Roasted Kirriemuir Venison
Confit Savoy Cabbage with Pancetta,
Fondant Potato & Madiera Jus

Secreto Free Range Iberico Pork
Acorn Fed Iberian Pork, Served with Roasted
Padron Peppers, Homemade Chips
or Gratin Dauphinoise
£4.00 Supplement

Sun Blush Tomato Risotto with Mascarpone
Chargrilled Vegetables, Micro Herbs
& Basil Oil

Whole Roasted Lemon Sole
Baby Shrimps, Lemon, Parsley,
Capers & Samphire

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

Aberdeen Smoked Haddock
Creamed Leeks, Heritage Potatoes, Crispy
Hens Egg and Sauce Beurre Blanc



DESSERTS

Monbazillac Dessert Wine / Croft LBV Port £6.75 Glass

Iain Mellis Cheeseboard
With Artisan Oatcakes
& Golden Raisins

Caramelised Pineapple Tarte Tatin
Homemade Toasted Coconut Ice Cream

Sticky Toffee Pudding
Butterscotch Sauce
& Homemade Vanilla Ice Cream

Chocolate & Pear Frangipane Tart
Chocolate Sauce & Creme Chantilly

Mango & Coconut Mousse
Ginger Caramel & Pistachio Crumb

Main Course £20.50 2 courses £28.50 3 courses £36.00

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.