

PRE-THEATRE

Prepared using locally sourced fresh produce. Available Tuesday—Saturday 5pm to 8pm.

Soup of the day, fresh baked artisan bread (V)

Stornoway black pudding, free range egg, chorizo, asparagus & balsamic glaze

Smoked mackerel pate, toasted soda bread, beetroot & scotch bonnet chilli jam

Chickpea & kale salad with sweet potatoes & crumbled goat's cheese (V)

Roast Ayrshire chicken, puy lentils, parsnip purée, caramelized shallot

Slow braised shin of Aberdeen Angus beef, roast root vegetables, red wine & bramble jus

Baked fillet of hake, pearl barley risotto, scorched leek & crispy kale

Vegetable haggis, sweet potato & spinach shepherd's pie, roast root vegetables (Vg)

Spiced poached pear, honey oat crumb, cardamom cream

Sticky toffee pudding, condensed milk ice cream, candied walnuts

Cinnamon waffles, blowtorched banana brûlée, praline ice cream, dark chocolate sauce

Lemon parfait, gingerbread biscuit base, edible flowers, blueberry compote

— 2 COURSES £14.95 - 3 COURSES £19.90 —

Add a 3-course wine flight to your meal for £9.95
(12.5% service on tables of 5 or more)

V – Suitable for vegetarians

Vg – Suitable for vegans