



Starters

Seared west coast scallops 12.95

Chorizo, romanesco cauliflower purée

Traditional Cullen skink 8.50

Homemade crusty bread

Spiced beetroot, orange, and avocado salad 7.50

With grilled goats' cheese and a citrus mustard dressing

Chicken liver parfait 7.95

Red onion chilli jam, toasted granary bread

Spiced lamb koftas 6.95

Minted yoghurt, pomegranate salad

Fresh homemade soup 5.50



Mains

Slow braised shoulder of lamb 17.95
Dauphinoise potatoes, buttered spinach, and rosemary jus

Pan seared venison liver 15.95
Stornoway black pudding, bubble and squeak, red onion thyme gravy

Vegetable peshwari curry (V) 12.95
Basmati rice, naan bread

Roast best end of Perthshire lamb 18.95
Champ potatoes, crushed minted garden peas, and rosemary jus

Haggis, neeps 'n' tatties 13.50
Local whisky and shallot cream sauce

10oz prime Scottish ribeye 26.95
Hand cut chunky chips, classic garnish with peppercorn sauce or garlic butter

Our beef and lamb are sourced from Balmacolly Farm in Bankfoot, Perthshire



Hooked and Cooked

Fillet of haddock in panko crumbs or crispy ale batter 14.95
Chunky chips, tartar sauce

Pan roasted fillet of cod 15.95
Black olive mash, buttered fine beans, chive salsa verde

Pan seared fillet of halibut 25.50
Curried crushed new potatoes, purple romanesco cauliflower, beurre blanc

Sides

£3.95

Stir fried seasonal veg

Rocket and parmesan salad

Onion rings

Cauliflower cheese

Skinny fries or hand cut chunky chips

Tempura broccoli with sweet chilli dipping sauce



Desserts

£6.95

Our cheesecake of the day

Your server will inform you of what is inspiring our chefs today

Dark chocolate and salted caramel tart with raspberry sorbet

Classic sticky toffee pudding, butterscotch sauce, vanilla ice-cream

Edradour whisky panna cotta, pinhead oat thins, caramelised banana

Toblerone Martini £8.95

Feeling full? Try the perfect dessert cocktail!

Edradour cream liqueur, Frangelico, Kahlua, chocolate & honey

Cheese board

£3.50 per cheese

Our cheese boards are served with grapes, homemade chutney & a selection of crackers.

Blue Murder

Hailing from Tain, boasting a delightfully rustic appearance and a bold, steely flavor thanks to the rich milk taken from a herd of cows who roam freely in the Highland fields.

Golden Cross Goats Cheese

This ripened goats' milk cheese is first rolled in ash, then matured to develop a complex, yet subtle flavour, with a texture comparable to ice-cream

Inverlock Applewood Smoked

A mature Scottish cheddar smoked over Applewood chips. Made from pasteurised cow's milk at the creamery at Campbelltown on the famous Mull of Kintyre. (V)

To accompany, a glass of LBV or Ruby Port £6.95 70ml