

STARTERS

Homemade Soup	7
Smoked Scottish Salmon, Rye Bread, Cultured Butter	14
North Atlantic Prawns, Horseradish & Dill Mayo, Fried Bread DF	12
Ham Hough Terrine, Pickled Vegetables, Cauliflower, Apple	12
Beetroot, Walnut & Goats Cheese Salad	10
MAINS	
Roast Chicken Breast, Haggis, Neeps, Tatties, Pepper Sauce	19
Rigatoni, Basil, Pine Nuts, Parmesan, Wild Mushrooms ${\it V}$	18
Bangers & Mash, Caramelised Onion <i>GF</i>	19
Aberdeen Angus Steak Pie, Mash, Broccoli	19
Battered North Sea Haddock, Chips, Tartare Sauce DF	19.5
Aberdeen Angus Cheese Burger, Lettuce, Tomato, Chips	19
10oz Angus Ribeye Steak, Chips, Garlic & Herb Butter GF	40
DESSERTS	
Sticky Toffee Pudding, Salted Caramel Ice Cream, Toffee Sauce ${\it V}$	10.5
Vanilla Crème Brûlée V	10.5
Selection of Ice Cream & Sorbets V	9.5
Cheese, Chutney, Biscuits	12

A discretionary 12.5% service charge will be added to your bill

V - vegetarian, VG - vegan, GF - gluten free, DF - dairy free

Please advise us of any dietary requirements or allergies that you may have.