

Chefs soup of the day 6.50

Smooth chicken liver paté
fig, honey and thyme
chutney 9.00

Scottish smoked salmon
and mackerel ioulade,
avocado and wasabi puree,
pickled cucumber 9.50

Breaded haggis fritters,
peppercorn and brandy sauce 8.00

Burnt leek and romesco
sauce bruschetta, balsamic
glaze 8.50

Pan seared king scallops,
squid, chorizo, provencale
sauce, sundried tomatoes 12.50

Sides 4.50

Hand cut chips

Garlic ciabatta

Onion rings

Mixed house salad

Marinated olives

Green vegetables

Wild mushrooms
in garlic butter



Menu

Check Specials on
boards

Any allergy concerns
please speak
to a member
of staff

Book now for



Christmas 2023

Haddock breaded or battered,
chips, peas, tartare sauce
half - 14.00 Whole 17.50

Waterside beef burger, brioche
bun, chips, salad 15.50
add cheese or bacon 2.00

Braised lamb shoulder and mint
ragu, garden peas, figatoni, mint
and parmesan gremolata
crumb 19.50

Tempura plaice fillet tacos,
chipotle and garlic sour cream,
coleslaw, lime 18.50

Roast guinea fowl breast, curry
spiced potato gratin, wild
mushrooms, carrot puree, jus 19.00

Dried porcini and spinach
risotto, goats cheese pearls 17.50

Roast pork loin, garlic butter
crushed potatoes, spinach,
tenderstem broccoli, wholegrain
mustard cream 18.50

John Gilmoirs steak garni
10oz ribeye 32.00 8oz Fillet 37.00
sauces 4.00

Blue cheese, peppercorn and brandy
garlic butter, red wine jus