

Chef's soup of the day 6.50

Stornoway black pudding, bacon  
Jam, tomato, basil 8.50

Smoked and fresh salmon rillette, chicory,  
cloutons, capers 9.00

Breaded brie, blueberry  
compote, rock salt  
truffle oil 8.50

Smooth chicken liver  
paté, crispbreads,  
apple and pear  
chutney 9.00

Wild mushroom bruschetta  
Vegan kate, oregano  
and basil pesto 8.50

Garlic Atlantic and  
tiger prawns,  
whipped feta, harissa  
9.50

Sides: - chips, olives,  
garlic bread, onion  
rings, potatoes - mash  
boiled, sauteed 4.50

## Menu.



Wild Swimming:

### John Gilmpour Steaks

10oz Ribeye 32.00

8oz Fillet 37.00

Battered or breaded haddock,  
chips, peas, tartare sauce  
half 14.00 Whole 17.50

Beef burger, brioche bun, salad  
chips 16.00  
add bacon and/or cheese 2.00

Braised beef short rib, miso mash,  
chewed savoy cabbage, chilli  
thyme and parmesan crumb 21.50

Roast cod fillet, marinated tomatoes,  
potatas bravas, squid ink olive  
aioli, capers 21.00

Duck breast, pineapple and  
coriander salsa, bbq and chewy  
jus, honey glazed carrots and  
baby leeks, parmentier potatoes 22.50

Chicken stuffed with chorizo,  
apricot and rosemary, spinach  
broadbean and pea orzo pasta,  
piquante and chipotle pepper  
cream 19.50

Butternut squash spring rolls, thai  
green celeriac veloute,  
sauteed vegetables and  
rice noodles 17.50

Sauces: - peppercorn and brandy  
garlic butter, red wine jus  
blue cheese 4.00