

Chefs soup of the day 7.00

Chicken liver and brandy pate
oatcakes, red onion chutney 9.00

Lamb shoulder terrine, mint
and pine nut crumb, black
garlic mayo 9.90

Roasted cauliflower, red
pepper hummus, chimichurri,
crisp flatbreads 9.00

Grilled goats cheese,
pomegranate molasses,
quinoa crumble, orange
marmalade 9.00

Smoked mackerel fillet,
harissa potato salad 9.00

Prawn skagen broche toast,
fish roe, dill 9.50

Sides:

Chefs selection of vegetables

Chips

Garlic bread

Onion rings

Olives

Potatoes - mash, boiled
or saute.

4.50

Please ask staff for any
information on allergies

Menu



John Cilmour
Steaks

100g ribeye garni 33.00

80g fillet garni 38.00

Battered or breaded haddock,
chips, peas 1/2 14.50 whole 18.50

100% beef burger, brioche bun,
salad, chips 16.50
add cheese and/or bacon 2.00

Shetland mussels, chorizo,
spring onions, tomato cider
sauce, chips 19.00

Roast pork loin, spring greens,
tenderstem broccoli, apple
celenac sauce, mash 21.00

Asparagus, wild mushroom
and pea risotto, tarragon oil,
miso cream 18.50

Butternut chicken goujons,
couscous and melon salad,
Jeta, mint, sesame gochujang
sauce 20.00

Grilled seabass fillets,
Mornay sauce, turmeric
rice, crispy kale 22.00

Sauces:

Peppercorn brandy

Garlic butter

Red wine jus

Blue cheese

4.00