

Chefs soup of the day 7.00

Chicken liver and brandy
pate, flatbreads, spiced
GF apricot and orange
chutney 9.00

Braised pigs cheek, Stormonway
black pudding, apple
and pear preserve 9.50

GF Smoked mackerel, celeriac
and caper remoulade,
apple gel 9.00

GF Beetroot, thyme, red onion
and goats cheese
tartlet, balsamic reduction 9.00

GF Roasted cauliflower, herb
walnut and fennel winter
Salad, red pepper hummus 8.50

Tiger prawns, charred
pineapple salsa, Prawn
crackers 9.50

Sides 4.50

Selection of vegetables

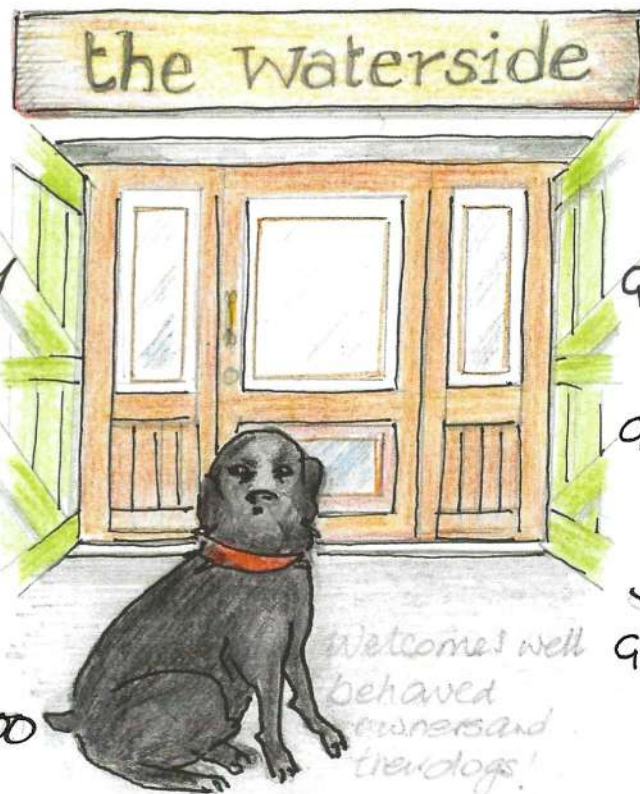
Chips, roast new potatoes

Garlic bread, Olives

Onion rings

Salad

GF — Gluten free



From the Grill

John Cilmour's steak
garni, chips, salad

10oz Ribeye 34.00

8oz Fillet 39.00

Please check with your
server regarding
any allergies

Beef and bone marrow
burger, brioche bun
salad, chips 17.50
add cheese and/or bacon 2.00

Battered or breaded

GF haddock, chips, peas
1/2 14.50 whole 19.00

GF Shetland mussels, smoked
pancetta, thyme, leek
and cider sauce, chips 19.00

Ballotine of chicken stuffed
GF with chorizo, Jerusalem
artichokes, braised
chicory, kale, rosemary
cream 22.00

Pork tomahawk steak
GF brie and truffle mash
potatoes, Cafe de Paris
butter, seasonal veg 25.00

GF Grilled seabream fillets
baby new potatoes,
basil oil, mediterranean
vegetables 24.00

Roasted butternut squash
GF sage and leek risotto,
pumpkin seeds 19.00