



### SAMPLE LUNCH MENU

Marinated Olives 2.50 | Pub Pork Scratchings 2.50 | Focaccia, Olive Oil & Balsamic 3  
Caledonian Oysters, Pickled Ginger & Lime 2.75 Each / 3 for 7.50

### Starters

Charred Scottish Squid, Romesco, Fennel, Samphire & Orange 8  
Clachan Haggis Scotch Egg & Piccalilli 6.50  
Slow Cooked Ox Tongue, Dripping Toast, Charred Onion & Winter Chanterelles 7.50  
Twice Baked Carrick Cheese Soufflé, Pickled Walnut, Chive 7

### Lighter Lunch

Shetland Mussels, Garlic & White Wine, Parsley, Focaccia 7.50  
Fish Finger & Tartare Sandwich, String Fries & Salad 9.50  
Venison Sausage & Onion Ciabatta, Gravy, String Fries & Salad 9.50  
Crispy Halloumi Wrap, Chilli, Spring Onion & Coriander, Sweet Potato Fries & Salad 9.50

### Mains

North Sea Cod, Cauliflower, Squid Ink Risotto, Monks Beard, Parsley & Hazelnut Verde 18  
Ground Rump Steak Burger, Swiss Cheese, Bacon, Pickles, Sauce & Triple Cooked Chips 15  
Confit Duck Leg & Cassoulet 15  
Veal Escalope, Upper Dullarg Duck Egg, Caper Beurre Noisette, Spinach, Parmesan Potato Terrine Chips 17  
Dry Aged Pork Rib Eye, Mash, Mussels, Bacon, Sage & Cider Cream 16.50  
Fried North Sea Haddock & Chips, Tartare Sauce & Minted Peas 14.50  
BBQ Butternut, Harissa Chickpeas, Fennel, Smoked Pepper Hummus, Cavolo Nero 12.50

### Desserts

Burnt Basque Cheese Cake, Forced Rhubarb Compote 6.50  
Chocolate Delice, Hazelnut, Cherries, Mascarpone 7  
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 6.50  
Scottish Cheese Slate 8.50

If you have any allergies please inform a member of staff as dishes are made in-house and can be adapted.. Being a small kitchen we cannot 100% guarantee that dishes will not contain traces. Our food is cooked to order so delays may occur in busy periods.