



### SAMPLE JANUARY LUNCH MENU

Marinated Olives 4.50 | House Garlic & Herb Focaccia, Aioli 4.50  
Cumbrae Oysters, Pickled Ginger & Shallot Dressing 3.95 Each

#### Starters

Soup Of The Day, Focaccia 6.50  
Venison & Black Pudding Scotch Egg, Roast Garlic Aioli 9  
Honey Glazed Burrata, Pomegranate, Green Apple, Walnut Ketchup 11  
Steamed Shetland Mussels, Garlic & White Wine, Parsley 10 / 17 Main With Fries

#### Light Lunches

Haggis, Neeps & Tatties 10  
Ox Cheek On Dripping Toast, Buttered Egg & String Fries 14  
Fish Fish & Tartare Sauce Ciabatta, Salad & Fries 13  
Chargrilled Halloumi Wrap, Chilli, Iceberg, Spring Onion, Coriander & Fries 12.50

#### Mains

North Sea Haddock & Hand Cut Chips, Tartare Sauce & Minted Mushy Peas 17  
Venison Sausage, Pancetta & Puy Lentils, Savoy, Crispy Onions 16  
North Sea Cod, Shetland Mussels, Capers & Apple, Celeriac & Hazelnut Crumble 23  
Confit Chicken Leg, Swede, 'Nduja Hispi Cabbage, Aioli, Green Peppercorn Jus 17  
Ground Scotch Steak Cheese Burger, Bacon, Sauce, Pickles & Herby Dripping Fries 17.50  
BBQ Aubergine, Romesco, Goats Cheese, Black Garlic, Fries & Aioli 17

#### Desserts

Dark Chocolate Dome, Orange Curd & Honeycomb 10  
Burnt Basque Cheesecake & New Season Forced Rhubarb 9  
Sticky Date Pudding, Toffee Sauce, Caramelised Banana, Vanilla Ice Cream 9.50  
Scottish Cheese Plate, House Oatcakes & Chutney 12



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.