



SAMPLE MAY LUNCH MENU

Marinated Olives 2.50 | Salted Padron Peppers & Romesco 3 | Focaccia, Olive Oil & Balsamic 3
Caledonian Oyster, Pickled Ginger & Lime 2.80 Each

Starters

Chargrilled Sardines, Peperonata, Rocket & Salsa Verde 6.50
Slow Cooked Ox Tongue, Dripping Toast, Wild Garlic, Charred Onion & Wild Mushroom 8
BBQ Baby Harissa Aubergine, Whipped Feta, Tabbouleh, Pomegranate & Dukkah 7
Clachan Haggis Scotch Egg & Piccalilli 7

Lighter Lunch

Steamed Shetland Mussels, Garlic & White Wine, Parsley, Focaccia 8 / 16 Main With Fries
Fish Finger & Tartare Sandwich, Skinny Fries & Salad 9.50
Braised Beef Blade & New Potato Hash, Peas & Spring Onion, Fried Upper Dullarg Duck Egg 10
Chargrilled Halloumi Wrap, Chilli, Spring Onion & Coriander, Sweet Potato Fries & Salad 10

Mains

North Sea Cod, Cauliflower & Samphire, Romesco, Fried Jersey Royals, Hazelnut Verde 18
Dry Aged Pork Rib Eye, Charred Hispi Cabbage, Spring Onion, Pancetta & Caper Beurre Noisette 16.50
Confit Duck Leg, Crushed Jersey Royals, Buttered Savoy, BBQ Beetroot, Button Onion & Rosemary Jus 16
Ground Rump Steak Burger, Hand Made Bun Swiss Cheese, Bacon, Pickles, Sauce & Dripping Chips 15
Marinated Halloumi & Charred Pineapple Burger, Green Chilli & Lime Slaw, Sweet Potato Fries 14.50
Fried North Sea Haddock & Chips, Tartare Sauce & Minted Peas 14.50

Desserts

Burnt Basque Cheesecake, Garden Rhubarb Compote 7
Coconut & Lime Panna Cotta, Rum Pineapple, Honeycomb & Mango 7
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 7
Blackboard Cheeses, Ice Creams & Sorbets

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.