



SAMPLE MAY EVENING MENU

Marinated Olives 2.50 | Salted Padron Peppers & Romesco 3 | Focaccia, Olive Oil & Balsamic 3

Caledonian Oyster, Pickled Ginger & Lime 2.80 Each

Starters

Slow Cooked Ox Tongue, Dripping Toast, Wild Garlic, Charred Onion & Wild Mushroom 8

Chargrilled West Coast Octopus, Chorizo, Pickled Fennel, Lime Aioli 7.50

BBQ Baby Harissa Aubergine, Whipped Feta, Tabbouleh, Pomegranate & Dukkah 7

Kircudbright Landed King Scallops, Soy Duck Farci, Spring Onion Kimchi 11

Clachan Haggis Scotch Egg & Piccalilli 7

Mains

Scotch Lamb Rump, Goat's Cheese Croquette, BBQ Asparagus, Pickled Red Cabbage & Wild Garlic 22

North Sea Cod, Cauliflower & Samphire, Romesco, Fried Jersey Royals, Hazelnut Salsa Verde 18

Scotch Beef Blade, Potato Terrine, Beef Fat Celeriac, Buttered Greens, Crispy Onions 19

Dry Aged Pork Rib Eye, Charred Hispi Cabbage, Spring Onion, Smoked Pancetta & Caper Beurre Noisette 16.50

Goats Cheese & Spinach Roulade, Black Garlic, Beetroot, Asparagus & Charred Tenderstem 15

Ground Rump Steak Burger, Hand Made Bun, Swiss Cheese, Bacon, Pickles, Sauce & Dripping Chips 15

Fried North Sea Haddock & Chips, Tartare Sauce & Minted Mushy Peas 14.50

Marinated Halloumi & Charred Pineapple Burger, Green Chilli & Lime Slaw, Sweet Potato Fries 14.50

Desserts

Burnt Basque Cheesecake, Garden Rhubarb Compote 7

Coconut & Lime Panna Cotta, Rum Pineapple, Honeycomb & Mango 7

Dark Chocolate Delice, Scottish Strawberries, Clotted Cream, Hazelnut Praline 7.50

Sticky Toffee Pudding, Toffee Sauce, Caramelised Banana, 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.