



SAMPLE JANUARY EVENING MENU

Marinated Olives 4.50 | House Garlic & Herb Focaccia, Aioli 4.50

Cumbrae Oysters, Pickled Ginger & Shallot Dressing 3.95 Each

Starters

Venison & Black Pudding Scotch Egg, Roast Garlic Aioli 9

Grilled Baby Monk Fish Tail, Ayrshire Clams, Salty Fingers, Capers, Raisins & Brown Butter 14.50

'Strathdon Blue' Cheese Soufflé, Pomegranate, Green Apple & Walnut Ketchup 11

Steamed Shetland Mussels, Garlic & White Wine, Parsley 10 / 18 Main With Fries

Hoggat & Haggis Faggot, Potato Terrine, Carrot & Swede, Pickled Green Peppercorns 11

Mains

Scotch Ox Cheek, Beef Fat Potato, Horseradish, Pickled Onion, Kale & Bone Marrow 23

Local Pheasant, Confit Leg Hot Pot, Caramelised Swede, Sweet & Sour Red Cabbage, Golden Raisins 18

North Sea Haddock & Hand Cut Chips, Tartare Sauce & Mushy Peas 17

Dryholm Farm Pork Ribeye, Swede, 'Nduja Hispi Cabbage, Green Peppercorns Jus 20

North Sea Cod, Shetland Mussels, Capers & Apple, Celeriac & Hazelnut Crumb 23

Ground Scotch Steak Cheese Burger, Bacon, Sauce, Pickles & Herby Dripping Fries 17.50

Brown Butter Parsnip Risotto, King Oyster Mushroom, Stout Picked Artichoke & Cavolo Nero 18

BBQ Aubergine, Romesco, Goats Cheese, Black Garlic, Fries & Aioli 17

Desserts

Burnt Basque Cheesecake & New Season Forced Rhubarb 9

Dark Chocolate Dome, Orange Curd & Honeycomb 10

Buttermilk Panna Cotta, Pear, Red Wine, Pink Peppercorn Meringue 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.