



SAMPLE APRIL DINNER MENU

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

Cumbrae Oysters, Pickled Ginger & Shallot Dressing 3.95 Each

Starters

'Nduja Lamb Scotch Egg, Fennel & Red Chilli, Roast Garlic Aioli 9.50

Peat Smoked Haddock Soufflé, White Wine, Leek & Grain Mustard Cream 11

Soy & Sesame Purple Sprouting Broccoli, King Oyster 'Scallops', Orange Purée, Crispy Noodles 9

BBQ Baby Monkfish Tail, Ayrshire Clams, Monk's Beard, Capers, Raisins & Brown Butter 14

Wood Pigeon, Duck Fat Hash Brown, Beetroot Salsify & Wild Garlic 11

Mains

Scotch Ox Cheek, Creamed Potato, Roasted Cauliflower Purée, Beef Fat Chimichurri & Bone Marrow 23

Galloway Venison Loin, Potato Terrine, Caramelised Swede, Pickled Red Cabbage & Golden Raisins 30

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

Wild Rabbit & Smoked Ham Shank Pie, Grilled Hispi Cabbage, Charcuterie Sauce 20

North Sea Whole Plaice, Fine Herb Gnocchi, Purple Sprouting Broccoli, Brown Caper Butter & Hazelnuts 23

Ground Scotch Steak Burger, Bacon, Braised Beer Onions & Rarebit, Sauce & Dripping Fries 17.50

Carrick Cheddar & Spinach Roulade, BBQ Beetroot & Wild Garlic 19

Tandoori Cauliflower, Bombay New Potatoes, Curley Kale, Pickled Cucumber & Dukka 17

Desserts

Buttermilk Pannacotta, New Season Rhubarb & Ginger Bread 9

Dark Chocolate Dome, Orange Curd & Honeycomb 10

Earl Grey Pannacotta & Citrus 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.