



SAMPLE APRIL 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
'Nduja Lamb Scotch Egg, Fennel & Red Chilli, Roast Garlic Aioli 9.50
Soy & Sesame Purple Sprouting Broccoli, King Oyster 'Scallops', Orange Purée, Crispy Noodles 9
Steamed Shetland Mussels, White Wine, Garlic & Parsley, Focaccia 9.50

Light Lunches

Fish Finger & Tartare Sandwich, Salad & Fries 12.50
Warm Roast Beef & Braised Beer Onion Ciabatta, Horseradish Mayo & Fries 13
Bombay Chicken Wrap, Chilli, Iceberg, Pickled Red Cabbage, Coriander & 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
Fresh Pappardelle Pasta, Galloway Venison Ragu, Wild Garlic Verde, Garlic Breadcrumbs & Parmesan 18
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 21
Ground Scotch Steak Burger, Bacon, Braised Beer Onions & Rarebit, Sauce & Dripping Fries 17.50
Tandoori Cauliflower, Bombay New Potatoes, Curley Kale, Pickled Cucumber & Dukkha 17

Desserts

Buttermilk Pannacotta, New Season Rhubarb & Ginger Bread 9
Dark Chocolate Dome, Orange Curd & Honeycomb 10
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.