



Lunch Menu

Grilled Sourdough Toasties

Served with side salad (GF available)	
Add a mug of soup	2.50
Scottish Mild Cheddar & Smoked Ham [2,4,7]	8
Glen's Farm cheddar with smoked Lanarkshire ham	
Tuna Melt [2,4,5,7]	9
Tuna with melted Scottish cheddar	
Vegan Smoked Applewood [2] 	7
Melted Scottish cheddar with sweet pickle	

Chef's Plates

Smoked Mackerel Potato Salad [4,5,9] (GF)	12
West Coast Scottish smoked mackerel with a warm potato salad, mustard dressing	
Heritage Tomato & Burrata [2,7] (V) (GF)	14
Heritage tomatoes, creamy burrata, basil emulsion, garlic rubbed sourdough	
Fried Pork Belly & Asian Slaw [10,11,12,13] (GF)	11
Crispy pork belly, asian slaw, sweet chilli dressing	
Flat Iron Steak Sandwich [2]	17
300g flat iron steak, toasted sourdough ciabatta, chimichurri & crispy onions	
Aubergine Schnitzel [2] 	14
Golden fried aubergine, harissa yoghurt & charred lemon	

Weekly Plates

Ask your server for details	
Soup of the Day (V) (GF)	6.5
Chef's homemade soup, sourdough bread & butter	
Smashed Burger (GF available)	13
Weekly changing burger, fries or salad	
Pasta of the Week [2] (GF available)	15
Our weekly changing De Cecco pasta	

Sides

Gordal Olives (GF) 	4
Triple Cooked Truffle Parmesan Fries [7] (V) (GF)	5
Crispy Fries (GF) 	4
Seasonal Side Salad (GF) 	4


 **100% PB** Plant-based dish | (V) Vegetarian dish | (GF) Gluten Free

[1 Celery] [2 Gluten] [3 Crustaceans] [4 Eggs] [5 Fish] [6 Lupin] [7 Milk] [8 Molluscs]
[9 Mustard] [10 Nuts] [11 Peanuts] [12 Sesame] [13 Soya] [14 Sulphites]




Dinner Menu




Starters

Scottish King Scallops [5,7,13] (GF)	16.50
Seared scallops, apple butter, chorizo, edamame beans	
Curried Butternut Filo [1,2,10]  100% PB	14
Butternut squash, filo pastry, whipped cashew cream	
King Prawn Bisque [1,3,5,7,8,14] (GF)	14
King prawn, tomato shellfish reduction, aromatics	
Heritage Tomato & Burrata [2,7] (V)	14
Heirloom tomatoes, creamy burrata, basil emulsion	



Mains

Chicken Supreme [2,7]	23
Chicken breast stuffed with haggis, parsnip purée, tenderstem broccoli	
Pressed Pork Belly [2]	18
Slow-cooked pork belly, smashed new potatoes, minted peas	
Mackerel Fillet Risotto [1,2,5,7,14]	19
Crispy-skinned Scottish mackerel, wild mushroom & butternut barley risotto	
Rose Harissa Aubergine Schnitzel [2]  100% PB	14
Pan-fried aubergine, rose harissa coconut yoghurt, charred lemon	
Braised Beef Short Rib [1,7] (GF)	25
Braised short rib, red wine reduction, glazed rainbow carrots & roast parsnips	
300g Flat Iron Steak [4,7] (GF)	22
Hand cut fries, tenderstem & field mushrooms Choice of chimichurri, peppercorn or Béarnaise sauce	

Sides

Gordal Olives [14] (VG) (GF)  100% PB	4
Market Vegetables [7] (GF)  100% PB	4
Sourdough Bread with Oil & Butter [2,7] (V)	3.5
Truffle Parmesan Fries [7] (V) (GF)  100% PB	5

Desserts

Rhubarb Berry Crumble (GF)  100% PB	11
Rhubarb compote, oat crumble, vegan ice cream	
Chocolate Raspberry Mousse (GF)  100% PB	13
Dark chocolate mousse, raspberry liqueur, candied orange crumb	
Buttered Croissant Pudding [2,4,7] (V)	13
Butter croissants, raisins, classic custard, vanilla ice cream	

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