



STARTERS

Chef's soup of the day - £4.95

With artisan bread and hand rolled butter
(gluten, milk)

Chicken Liver Pate - £6.75

With cranberry & orange chutney and bannock
(gluten, dairy, mustard)

Mackerel - £7.50

With Rhubarb Relish
(fish, mustard)

Home smoked Gin cured Scottish salmon - £7.95*

Outer Hebrides salmon, horseradish cream, brown bread
(milk, fish, gluten, egg)

Pan fried Shetland king scallops - £9.25**

Cauliflower puree, Stornoway black pudding,
venison and pork Salami
(gluten, milk, molluscs)

Prawn Cocktail - £7.25

Baby Gen Lettuce & Avacado
(mustard, celery, egg, crustacean)

Goat cheese crumble - £6.95

Croquettes, pickled beet root and shallot
Herb Oil and Balsamic
(milk, gluten, egg)

*IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE,
PLEASE SPEAK TO MEMBER OF OUR STAFF BEFORE ORDERING FOOD AND DRINKS*

** £2.00 supplement applies for set priced menus and dinner, bed & breakfast packages*

*** £4.00 supplement applies for set priced menus and dinner, bed & breakfast packages*



MAINS

Fish of the Day - £14.95

Pea puree, chorizo,
pea and gem ragoût, herbed new potato
(fish, gluten, milk)

Crispy Skin Pork Belly - £12.95

Served with apple puree, fondant potato, creamed spinach & cider jus
(milk, celery)

River Leven Ale Braised Beef Shin - £14.75

Oak smoked mash, seasonal vegetables, ruby port jus
(milk, celery)

Scottish Lamb Rump - £18.25 *

Served with pommes rissolees, black pudding, seasonal vegetables,
minted pea puree & red wine jus
(sulphites, gluten, celery)

Innis & Gunn Battered Fish & Chips - £11.25

Served with hand cut chips, tartare sauce, lemon wedges & peas
(fish, gluten, molluscs)

Loch Leven Scottish Beef Burger - £12.95

Served with bacon, cheese, brioche bun, hand cut chips, salad & coleslaw
(milk, gluten, celery, mustard, egg)

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** £6.00 supplement applies for set priced menus and dinner, bed & breakfast packages*



MAINS

Ribeye Surf & Turf - £21.25**

Ribeye steak, grilled king prawns with garlic cream sauce,
mushrooms & tomato with chips and peashoot salad
(fish, milk, mustard)

Puy Lentils with Portobello Mushroom - £11.25

Roasted Portobello mushroom, topped with Puy lentil stew,
breaded goat cheese with cherry tomato, sweet shallot & crisp salad
(eggs, milk, gluten, celery, mustard)

Aubergine & Halloumi Burger with Rocket & Tomato - £10.75

With, salad, brioche bun, coleslaw, hand cut chips
(gluten, milk, celery, mustard, egg)

Scottish Venison Sausage - £14.25

Served with mash, roast vegetables & blackcurrant gravy
(gluten, milk, celery, nut)

Balmoral Chicken - £13.95

Haggis stuffed chicken with Dauphinoise potato,
wilted spinach & peppercorn sauce
(milk & gluten)

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DESSERTS

Gin & Tonic Panna Cotta - £6.25

With candied citrus peel & lemongrass drizzle
(milk)

Dark Chocolate & Orange Mousse - £5.75

With cappuccino top
(gluten, eggs, milk)

Sticky Toffee Pudding - £5.25

Served with butterscotch sauce
& vanilla bean ice cream
(eggs, milk, gluten)

Banana Tarte Tatin - £5.95

Crisp puff pastry, baked bananas & caramel sauce
with fresh berries & vanilla ice cream
(eggs, milk, gluten)

Selection of Scottish Cheeses - £8.50*

Served with celery, apple, Bloody Mary chutney,
& home made bannock farls
(milk, gluten)

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** 3.00 supplement applies for set priced menus and dinner, bed & breakfast packages*