



### STARTERS

Chef's Soup of The Day - 5.95  
Artisan Bread

Goats Cheese - 6.95  
Sweet tear drop peppers, mixed leaves, balsamic glaze

House Gin, Coriander and Dill Cured Salmon - 8.50  
Horseradish Aioli, Pickled Cucumber, Caper Berries

Smoked Duck Breast - 7.95  
Raspberry Vinaigrette, Raspberries, Mixed Salad

### MAINS

Fish of The Day - 16.95  
Please ask your server

Pan Seared Breast of Duck - 16.95  
Tenderstem Broccoli, Sweet Potato Fondant, Kale, Cauliflower Puree, Red Wine Jus

Mushroom Ravioli - 15.95  
Red pepper and tomato coulis, vegetarian parmesan shavings

Scottish Venison Steak - 17.95  
Herb Mash, Savoy Cabbage, Pancetta, Pickled Blackberries, Jus

### DESSERTS

Panna cotta with summer berries - 6.95  
Served with chantilly cream & raspberry coulis

Chocolate Bruleé - 6.95  
Candied Hazel Nuts, orange shortbread, berry compote

Sticky Toffee Pudding - 6.95  
Butterscotch Sauce, Vanilla Bean Ice Cream

### SIDES

Haggis Bon Bons with whisky sauce - 3.95

Bread & olives - 3.95

Side of chips - 3.95

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