

# A LA CARTE MENU

## NIBBLES

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|---|--|
| Haggis bon bons pepper sauce <b>£7.95</b>     | Garlic bread basket <b>£4.95 (V)</b>                                 |
| Halloumi fries with mojo dip <b>£7.50 (V)</b> | Basket sourdough bread with evoo & aged balsamic <b>£3.75 (V/VG)</b> |
| Boquerones pickled anchovies <b>£5 (GF)</b>   | Olives, 5 different olives with lemon & chili <b>£4.95 (V/VG/GF)</b> |

## STARTERS

- Hand dived caramelised king scallops, sobrasada & crumbled black pudding x2 **£9.50** / x3 **£14**
- Homemade mini meatballs baked in Cajun spices, cream & cheese crust **£7.50**
- Smoked salmon & langostine Marie rose cocktail with melba toast **£8.50 (GFO)**
- Salt & chilli chicken tempura with teryaki **£7.95**
- Shetland mussels steamed with tomato & chorizo with garlic bread **£8.75**
- Lobster & manchego cheese fritters with thermidor dip **£9.50**
- Fresh oysters on ice with shallot vinaigrette, tabasco x3 **£8.50** / x6 **£16.75 (GF)**
- Firecracker king prawns, chilli garlic oil & garlic bread **£8.50 (GFA)**
- Roasted cauliflower & chickpea hummus with pita & crudities **£7.95 (VG/GFA)**

## MAINS

- Classic lemon sole meunière with fresh vegetables & potatoes **£24**
- Roast duck breast, 7oz cooked pink with carrot purée rich port wine jus, dauphinoise potatoes **£23.50**
- Mixed grill, fillet steak medallion, chicken escalope, pork loin, pork leak sausage & black pudding with hand cut fries **£24**
- 8oz Ribeye steak cooked as you like with mushroom, tomato & hand cut chips **£27 (GF)**
- 8oz prime Scottish fillet cooked as you like tomato & mushroom hand cut chips **£29.50 (GF)**
- Add sauce:** peppercorn, garlic mushroom cream, bernaïse, blue cheese, port wine jus **£3.50**
- Monkfish & sweet potato curry in a light spiced tomato, lime leaf, cucumber mint yogurt & coconut basmati **£24 (GF)**
- Skips fish & chips served with homemade tartare sauce, hand cut chips & mushy peas **£18**
- Lobster ravioli with shellfish bisque & langoustine **£15.50**
- Supreme of chicken pan roasted with shallots, tarragon cream, white wine & sweet corn fritter **£18.50**
- Stirfry noodles with scallops, monkfish, king prawns, string vegetables, chilli, garlic, soy sauce, honey & spring onions **£19.50**
- Seafood platter, langostine, scallops, monkfish, king prawns, squid, haddock & mussels in garlic butter sauce with hand cut fries **£32 (GF)**
- Homemade cannelloni stuffed with roast vegetables baked with tomato & cheese sauce **£11.50 (V/VG)**

## SIDES

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|--|---|
| Basket of hand cut chips <b>£5 (V/VG/GF)</b>     | Sweet corn fritters <b>£5 (VG)</b>  |
| Basket of cheddar truffle chips <b>£6 (V/GF)</b> | Mac & cheese <b>£6.75</b>   |
| Basket of skinny fries <b>£5 (V/VG/GF)</b>       | Tenderstem broccoli with honey, chilli & sesame seeds <b>£5.50 (V/GF)</b> |
| Dauphinoise <b>£6 (V/GF)</b>                     | Dressed house side salad <b>£4.95 (V/VG/GF)</b>                           |

V - Vegetarian / VG - Vegan / VGA - Vegan Alternative / GF - Gluten Free / GFA - Gluten Free Alternative

Please ask for our allergen guide should you have any specific dietary requirements. Let us know of any food allergies before placing your order, even if you have eaten the dish previously. Whilst every care is taken to reduce the risk of contamination, unfortunately we cannot guarantee that our dishes will be 100% allergen free. Please ask your server if you require further information.