

A LA CARTE MENU

NIBBLES

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

STARTERS

- Locally sourced hand dive scallops caramelised on pea puree with pancetta butter x2 **£9.50** / x3 **£14 (GF)**
4 Ayrshire langostine split with garlic butter and lemon **£12**
Sausage & Stornaway black pudding scotch egg, piquant sauce **£8.50**
Smoked salmon & langostine Marie rose cocktail with melba toast **£8.95 (GFO)**
Salt & chilli chicken tempura with teryaki **£7.95**
Shetland mussels steamed with tomato & chorizo with garlic bread **£8.75 (GFO)**
Light chilli crab croquettes with herb lemon aioli **£9.75**
Fresh oysters on ice with shallot vinaigrette, tabasco x3 **£8.50** / x6 **£16.75 (GF)**
Skips rich creamy Cullen skink with sourdough **£8.50 (GFO)**
Roasted cauliflower & chickpea hummus with pita & crudities **£7.95 (VG/GFA)**

MAINS

- Classic lemon sole on the bone meunière with fresh vegetables & potatoes **£24**
Roast duck breast, 7oz cooked pink with roast carrot purée, rich port wine jus, dauphinoise potatoes **£24 (GF)**
Pan roast 7oz Lamb rump, potato puree, rosemary redcurrant sauce, spring buttered cabbage **£21.50 (GF)**
8oz Ribeye steak cooked as you like with mushroom, tomato & hand cut chips **£28 (GF)**
Prime Scottish fillet steak cooked as you like tomato & mushroom hand cut chips 4oz **£16** / 8oz **£30 (GF)**
Add sauce: peppercorn, garlic mushroom cream, bernaise, 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 crayfish bisque & langoustine **£16.50**
Lobster roll - warm local lobster, buttered with mayo in a soft roll, crunchy leaf fine celery, chives & Cajun fries **£19.50**
Chicken supreme white wine roast garlic wild mushroom cream **£18.75 (GF)**
Stirfry noodles with scallops, monkfish, king prawns, string vegetables, chilli, garlic, soy sauce, honey & spring onions **£19.50 (GF)**
Seafood platter, langostine, scallops, monkfish, king prawns, squid, haddock & mussels in garlic butter sauce with hand cut fries **£33 (GF)**
Homemade cannelloni stuffed with roast vegetables baked with tomato & cheese sauce **£14.50 (V/VG)**

SIDES

- Basket of hand cut chips **£5 (V/VG/GF)** Mini corn on the cob warm butter/chilli butter **£6 (V)**
Basket of cheddar truffle chips **£6 (V/GF)** Mac & cheese **£6.75 (V)**
Basket of skinny fries **£5 (V/VG/GF)** Tenderstem broccoli with honey, chilli & sesame seeds **£5.50 (V/GF)**
Dauphinoise **£6 (V/GF)** Dressed house side salad **£4.95 (V/VG/GF)**

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.