

SUMMER SET MENU

The Taste of a Scottish Summer

Monday - Friday | 11:30am - 9pm Sunday | 5pm - 9pm

3-courses £29.50

SNACKS

HAGGIS BONBON 2.5/each chipotle mayo

CHEESY POLENTA CROQUETAS @ 3 4/each BRIOCHE PULL-APART BREAD @ 10 black truffle mayo

whipped honey butter

choose one from each section

ORKNEY CRAB TACO

avocado purée, pickled cucumber, apple, crab mayo

GREEN TOMATO GAZPACHO

charred tomato, avocado salsa, Highland rapeseed oil

12-HOUR SLOW-COOKED PORK RIBS ③

Bowmore single-malt whisky glaze, fresh herbs, carrot slaw

TRADITIONAL FISH SUPPER

beer-battered haddock, chips, mushy peas, brown sauce

MUSHROOM PACCHERI @

Scottish chanterelles, wild mushroom cream, Parmesan

BRAISED 'BLACKIE' LAMB SHOULDER (3)

pearl barley, peas, broad beans, mint, roasting juices

DESSERT

CHOCOLATE CAKE •

dark chocolate mousse, cocoa nibs

TIPSY LAIRD 3

Scottish berries, raspberry jelly, whisky waffle, crème diplomat, crème anglaise ICE CREAM OR SORBET @ ③ ⑦

daily selection

SIDES

HONEY BAKED CARROTS (?) (8) 7 almonds, greek yoghurt, salsa verde

FRENCH FRIES @ (\$) 6

TENDERSTEM BROCCOLI (?) (8) 8

hummus, chilli crunch

Head Chef Jessica Luis

😮 Gluten Free 🥑 Vegetarian 🅜 Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. All prices include VAT. A discretionary 12.5% service charge will be added to the bill.