

Monday - Friday | 11:00am - 9pm Sunday | 5pm - 9pm

3-courses £29.50

SNACKS

HAGGIS BONBON 2.5/each whisky mayo

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

black truffle mayo

whipped honey butter

CHOOSE ONE FROM EACH SECTION

MINI HADDOCK SLIDERS

brioche, American cheese, tartare sauce

SCOTTISH POTATO & LEEK SOUP •

crispy leeks & chive crème

CHICKEN, MOZZARELLA & CHORIZO CROQUETTES

garlic aioli

CRISPY BUTTERMILK CHICKEN BURGER

pickles, cheese, slaw, honey buffalo sauce & fries

ROASTED SCOTTISH HAKE

spiced masala sauce, yoghurt, toasted sunflower & pumpkin seeds, braised rice

WILD MUSHROOM, LENTIL & PEARL **BARLEY COTTAGE PIE 3**

Isle of Mull Cheddar, early winter greens

DESSERT

APPLE & PEAR CRUMBLE custard & vanilla ice cream **SELECTION OF SORBETS**

PUMPKIN SPICED WAFFLE

spiced apple compote, pumpkin mascarpone cream & pecan brittle

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



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.