

2 courses for £26 / 3 courses for £34

STARTERS

Soup of the day ^(vg)

focaccia

Roasted heritage vegetable terrine ^(vg)

plum tomato salsa, green goddess dressing,
mixed leaf & herb salad

Breaded Campbells black haggis

mango & chilli salsa, rocket, pomegranate molasses
(vegetarian haggis available)

MAINS

Seared Scottish salmon

saffron infused quinoa, tenderstem broccoli,
roasted red pepper sauce, gremolata

Porchetta

slow roast pork belly, roasted sweet potatoes, pickled fennel,
grape & apple salad, roasted apple & maple syrup sauce

Chicken & cured bacon pie

short & puff pastry, chicken, Virginia cured bacon, silverskin onions,
garden peas, whisky peppercorn sauce, seasonal greens

Wild mushroom & white bean ragu ^(vg)

crispy polenta, gremolata

DESSERTS

Sticky toffee pudding

toffee caramel sauce, vanilla ice cream

Chocolate brownie ^(vg)

blueberry compote

Vanilla cheesecake

macerated strawberries, dark chocolate

^(vg) Vegan.

*Please inform us if you have any allergies and / or dietary requirements. All of our dishes are made fresh to order and although we strive to ensure every precaution is taken, unfortunately we cannot guarantee that allergen traces will not sometimes be present.
Please note that a discretionary service charge of 10% will be added to your bill.*

2 courses for £30 / 3 courses for £38

STARTERS

Soup of the day (vg)

focaccia

Scottish salmon gravadlax

pickled fennel, samphire, caperberries, mustard dressing, herb crostini

Breaded Campbells black haggis

mango & chilli salsa, rocket, pomegranate molasses
(vegetarian haggis available)

Chargrilled watermelon (v) (vga)

spiced gazpacho, torched feta, pea shoots,
lemon zest & cold press rapeseed oil dressing

MAINS

Seared monkfish

saffron infused quinoa, tenderstem broccoli,
roasted red pepper sauce, gremolata

Pan roast chicken

corn-fed chicken breast, lemon & parsley crushed potatoes,
Campbells haggis, kale, whisky peppercorn sauce

Sweet potato & butternut squash tagine (vg)

chickpeas, saffron, spiced quinoa salad

Steak frites (+5)

8oz Denver steak, fries, Diane sauce, rocket & parmesan salad

DESSERTS

Sticky toffee pudding

toffee caramel sauce, vanilla ice cream

Chocolate brownie (vg)

blueberry compote

Vanilla cheesecake

macerated strawberries, dark chocolate

Tiramisu

mascarpone, cocoa, coffee liqueur, ladyfingers

(v) Vegetarian / (vg) Vegan / (vga) Vegan Alternative Available.

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