

SMALL PLATES

Luckenbooths Cullen Skink 9

Smoked haddock, cream, leeks, chive oil,
Parmesan crisp, artisan bread

Soup of the day ^(vg) 7.5

Seasonal Scottish vegetables, artisan bread

Hot Smoked Scottish Salmon 13

Whisky glaze, whipped crème fraîche, capers,
pickled radish, charcoal wafer

Campbell's Haggis Bon Bons 9

Neeps purée, whisky cream, crispy shallots

Chargrilled Aubergine Crostini ^(v/vga) 11

Whipped feta, chilli & honey glaze, toasted seeds

Burrata ^(v) 11.5

Heritage tomatoes, compressed strawberry,
basil oil, aged balsamic, walnut & sourdough
crumb

SIGNATURE DISHES

We proudly source line-caught fish from the North Sea and Atlantic, alongside Highland-reared Aberdeen Angus beef and rare breed pork that reflects generations of Scottish farming.

Pan-Fried Scottish Lamb Rump 27

Pearl barley & courgette, charred baby
leeks, mint, pea & caper puree, lamb jus

Roast Porchetta 22

Crispy polenta, charred hispi cabbage,
aubergine & miso puree, fennel & apple
salad, cider reduction

Pan-Fried Scottish Salmon 25

Heritage potatoes, fennel & asparagus,
smoked mussels,
white wine & herb velouté, samphire

Luckenbooths Fish & Chips 22

Crushed herb peas, dill aioli

Bombay Potato & Chargrilled Vegetables ^(v/vga) 15

Spiced new potatoes, chargrilled
courgette, aubergine, and peppers,
cucumber ribbons, crispy chickpeas,
tamarind & mint yoghurt dressing

Corn-Fed Chicken 25

Leek & garlic mash, wild mushroom &
tarragon sauce, smoked pancetta crumb,
seasonal greens

Classic Caesar Salad 14

Romaine lettuce, parmesan, croutons,
anchovies, black garlic Caesar dressing
Add grilled chicken +£5
Add hot smoked salmon +£5

GRILL

Grass-fed and 35-day dry-aged, all of our beef is specially selected by our award winning friends at John Gilmour Butchers. Based only 15 miles from our restaurant, in an area often referred to as "the garden of Scotland", Gilmour's source produce from across Scotland and are known for their superior standards.

They are cooked to perfection, then seasoned with beef fat and Maldon sea salt.

8oz Denver steak 24

8oz Sirloin steak 37

8oz Ribeye steak 38

*All served with rocket & parmesan salad, roasted tomato and one of the following
sauces:*

Sauces

Whisky peppercorn sauce
Chimichurri
Béarnaise sauce

Roast Scottish Venison Haunch 27

Potato & celeriac gratin, buttered heritage carrots, herb & pomegranate
salsa, redcurrant jus

ON THE SIDE

Buttered Seasonal Greens ^(v,vga) 5.5

Crushed new potatoes ^(v/vga) 5.5

Garlic mayo, lemon & herb oil

Mac & Cheese ^(v) 6

Add haggis +£3

House Fries ^(vg) 5

Add truffle mayo & parmesan +£2

Apple & Fennel 'Slaw ^(vg) 5

Fresh mint, mustard & oil dressing

Rocket & Watercress Salad ^(vga) 5.5

Aged balsamic, parmesan

Heritage Tomato Salad ^(vg) 5

Garlic Ciabatta ^(v) 7