

DAIRY FREE

TO START

KILMELFORD SMOKED SEA TROUT apple, cauliflower, egg yolk, frisse and potato crisps	£10.50
PAN-FRIED SCALLOP AND MONKFISH SCAMPI cauliflower, pickled Romanesco, curry oil crispy capers	£14.50
MOZZARELLA AND BEETROOT salt baked beetroot, vegan mozzarella, pomegranate, rocket, lemon	£10.50
SCOTTISH PORK SHOULDER AND BLACK PUDDING sweet chilli sauce, salad	£9.50
LOCH MELFORT SEAFOOD CHOWDER including mussels, prawns, white fish and salmon	£10.50
HOME-MADE SOUP OF THE DAY	£8.50
CRISP PRAWN & SPINACH FRITTERS sweet chilli sauce, salad	£9.50
SMOKED TOFU & TOMATO SALAD heritage tomatoes, jalapeno salsa, onion seed, sourdough crisps	£9.50

TO FOLLOW

ROAST LOIN OF ARGYLL VENISON confit potato, parsnip, pear, red chicory, juniper and blackberry jus	£29.50
SEARED FILLET OF KILMELFORD SEA TROUT pearl barley risotto, beetroot, asparagus, squid ink, herb soy cream sauce	£26.50
ROAST GRESSINGHAM DUCK BREAST confit potato, caramelised onion, blood orange, kale, ginger jus	£27.50
CURRIED ROAST CHICKEN pan-fried chicken breast, tikka sauce, raisin purée, coriander and lime croquette, mini pitta breads	£22.50
CRISP BATTERED NORTH SEA HADDOCK tartar sauce, chips, lemon and peas	£18.50
LEEK & PARMESAN RISOTTO vegetarian parmesan and leek risotto with leek textures	£17.50
SIRLOIN STEAK 8oz 35 day matured on the bone, chips, vine tomato, mushrooms	£33.50

SIDES

Season salad with grain mustard house dressing	£3.50
Hand-cut chips	£4.50
Green vegetables	£4.50
Onion rings	£3.50

TO FINISH

PANNA COTTA raspberry, lychee, vegan ice cream	£10.50
CHOOSE FROM OUR SELECTION OF SORBET OR VANILLA VEGAN ICE CREAM	£8.50
CHERRY ALMOND PAVLOVA cherries, vegan ice cream, toasted almonds, cherry coulis	£10.50

