



To Start

Soup of the day

£5.50

Bread with olive oil & hummus

£3.50

Home cured salmon gravalax, rumbledethump rosti with a Arran honey mustard dill celeriac remoulade

£5.95

Pressed Highland Game terrine with pickles, apricot walnut crème fraiche and stone ground rye (N)

£7.25

Sautéed wild mushroom, toasted muffin and poached egg with a Saffron hollandaise

£4.95



Items marked  are suitable for vegetarians.

VAT charged at the current market rate.

We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask a member of staff before ordering if you have any particular allergy or requirement. All menu items are subject to availability.




To Follow

Balmoral Chicken, roast winter vegetables, sautéed herb new potatoes with a Glenmorangie jus

£14.95

Slow braised Highland Beef shin bourguignon, smoked mash and warm beetroot chutney

£15.95

Roast Beetroot, walnut and goats cheese tart, filled steamed pak choi ginger soy reduction (N) 

£13.95

Confit belly of Pork with a chorizo, pearl barley and pea cassoulet with roast red wine apple puree

£15.95

Western Isle seafood rockpool, roast new potato and fennel with dressed watercress

£16.95

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From the Grill

Aged Scottish Sirloin 225g with triple cooked chips or sautéed potatoes

£21.00

Grilled Fish of the day

£14.00

Choose your sauce

Whisky, Peppercorn, Diane, Garlic & Herb butter

Choose your side dishes

Triple cooked chips **£3.25**

Sautéed new potatoes **£3.50**

Braised red cabbage **£3.50**

Chantenay carrots & peas **£3.50**

Garlic wild mushroom and roasted tomato **£3.50**

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To Finish

Roast apple and Dunsyre cheese butter pudding with ginger ice cream

£6.50

Cranachan trifle with crushed candied almonds (N)

£6.00

Double marbled chocolate ganache tart, kumquat marmalade


£7.00

Selection of Scottish cheese, winter fruit chutney and oatcakes

£8.50

Selection of homemade ices

£4.50

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