

Market Menu

STARTERS

2 COURSES £25.95 | 3 COURSES £29.95

SEASONAL SOUP OF THE DAY (V)

served with whipped butter & sour dough

SEA TROUT HAM

warm Jersey Royals, crème fraiche & capers

NEW SEASON ASPARAGUS (V)

chopped hens egg dressing

SLOW COOK CHEEK OF AYRSHIRE PORK

whipped horseradish, radish & apple

MAINS

GLEDDOCH BURGER

6oz beef patty, served on a pretzel bun with pickles, cheddar & fries

NORTH SEA BATTERED HADDOCK

crushed peas, tartare sauce & hand cut chips

WILD GARLIC (V)

Cacio e pepe with Parmesan

BRAISED BLACK FACE LAMB PIE

potato and black pudding terrine & lamb jus

8OZ RIB OF BEEF (€8 SUPPLEMENT)

roast Portobello mushroom, grilled tomato, fat cut chips & bearnaise sauce

8OZ CHARRED BAVETTE (€5 SUPPLEMENT)

roast Portobello mushroom, grilled tomato, French fries & chimichurri

DESSERTS

RHUBARB CHEESECAKE

honey, oat, pumpkin seed & orange granola

ESPRESSO CREAM BRÛLÉE

whipped mascarpone & chocolate biscotti

STICKY DATE & GINGER PUDDING

vanilla bean ice cream & brown sugar sauce

RED BERRY PAVLOVA

strawberry sorbet

CHEFS CHEESE OF THE DAY (€3 SUPPLEMENT)

(V) Vegetarian (VE) Vegan

A number of our dishes can be adapted to cater for your food allergies and dietary requirements.

Please speak to your server who will be able to advise. Full allergy information for each dish is available upon request.

STARTERS

SLOW COOKED CHEEK OF AYRSHIRE PORK

whipped horseradish, radish & apple
£8

SEARED HAND DIVED SCALLOP

crisp sweetbread, spinach & olive puree
£10

TARTARE OF VENISON

crispy capers, quail's egg & crisp breads
£9

SALT CURED CUCUMBER (VE)

ajo blanco & tarragon
£6

BLACK QUINOA (V)

green asparagus & crème fraiche
£7

CRAB PANNA COTTA

lemon & thyme granola,
crab & apple salad
£8

SEASONAL SOUP (V)

sourdough & whipped butter
£5

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MAINS

SEARED FILLET OF GIGHA HALIBUT

oyster emulsion, baby sea vegetables
& dill oil
£24

BRAISED KILPATRICK BLACK FACE LAMB PIE

lamb jus, potato & black pudding
terrine
£18

ROASTED NORTH SEA COD

heritage tomatoes, white balsamic
dressing, crispy chickpeas & roast red
onions
£15

LOCALLY FORAGED MUSHROOMS (VE)

roast salsify, mushroom ketchup,
sorrel & parmesan shards
£11

WHOLE ROAST POUSSIN

salsify chips, slow roast garlic & thyme
aioli, honey glaze
£22

BRAISED SHORT RIB OF SHORT HORN BEEF

bone marrow bordelaise, herb pommes
purée & bone marrow nuggets
£16

8OZ RIB OF BEEF

roast Portobello mushroom, grilled
tomato, fat cut chips & bearnaise
sauce
£24

8OZ CHARRED BAVETTE

roast Portobello mushroom, grilled
tomato, French fries & chimichurri
£17

DESSERTS

BLOOD ORANGE TART

chocolate & hazelnut cremeaux
£7

ESPRESSO CRÈME BRÛLÉE

whipped mascarpone & chocolate biscotti
£7

RHUBARB & CUSTARD FILLED MERINGUE

crème fraiche ice cream
£8

WHITE CHOCOLATE, RASPBERRY & TARRAGON MILLE FEUILLE

£7

CHEF'S CHEESE OF THE DAY

£9

SIDES

Hand cut chips £4

Fries £3

Parmesan & truffle fries £4

Chicken salt fries £4

Herb pommes puree £3

Grilled halloumi £5

Purple sprouting broccoli,
toasted hazelnuts
& crème fraiche £4

Heritage tomato salad, dill,
white balsamic £5

A La Carte