

Available for Lunch and Dinner

Appetisers

Mixed Olives
£3

Homemade Bread and Balsamic Oil
£3

Homemade Bread with Olive Tapenade
and Pesto
£4

Raw, Cured and Cold

Chefs Whisky and Orange Cured Scottish Salmon
Gravlax with Crème Fraîche
£8

Cured Duck Carpaccio Salad with Brambles,
Beetroot and Walnut Granola
£8

Chefs Rare Smoked Beef with Radish Salad
£9

Potted Scottish Smoked Salmon Mousse and
Mackerel Pate, served with Oatcakes
£7

Prosciutto, Olive and Summer Vegetable
Antipasti
£8

Farmhouse Pate coated with Herb Butter and
served with a Radish Salad
£7

Vegetarian Plates

Pesto Arancini with a Sweet Tomato Coulis
£6

Tempura Battered Brie Salad
with Raspberry Balsamic
£6

Griddled Goats Cheese served with a Watercress
and Beetroot Salad and Walnut Granola
£7

Bombay Roasted Butternut Squash in a Coconut
Cream served with Fresh Lime (Vegan)
£8

Tempura Battered Cauliflower with Harissa Verde
and Crème Fraîche
£6

Accompaniments & Side Orders

£4 - each

Hand Cut Rooster Chips

Sweet Potato Fries

Pommes Frites

Farmhouse Dauphinoise Potatoes

Pearl Couscous and Summer Vegetable Salad

French Dressed Salad

Potage of Summer Vegetables

Chefs Steamed Vegetable Medley

Marinated Tomato and Antipasti Vegetable Salad

Meat Plates

Cider Braised Pork Cheeks with Braeburn Apples
and Rooster Potatoes
£8

Harissa Marinated Flat Iron Steak
with Roasted Mediterranean Vegetables
£10

Chefs Haggis Scotch Egg with Carrot Chutney
£7

Chicken Paillard with Crisp Prosciutto,
Seared Tomatoes and Baby Gem with
Wild Garlic Aioli
£8

Mango and Tarragon Chicken with Roasted
Mediterranean Vegetables
£8

Seafood Plates

Smoked Haddock Kedgeree Risotto
with Fresh Herbs
£7

Traditional "Cullen Skink" Stew
£7

Deep Fried King Prawns with Paprika
Mayonnaise
£8

Monkfish Cheek Scampi with Wild Garlic Aioli
£8

For Allergy Advice – Please do not hesitate to ask as we will be more than happy to assist.