### **OYSTERS AND APPETIZERS**

Mixed olives with crusty bread (v) (vg) 4.50

Basket of crusty bread with olive oil and balsamic (v) (vg) 3.95

6/12 Chilled Oysters 15.95/25.95

6/12 Grilled Oysters with a pancetta and parsley butter crust 17.95/27.95



## **STARTERS**

Soup of the day **5.95**Scallops, Ox sauce, pickled daikon **12.90**Shetland mussels either mariniere or tomato and caper sauce **10.50**Burrata, roast peppers, basil and almond pesto (v) **10.95**Beef carpaccio, wild mushrooms, parmesan shavings, rocket, olive oil, lemon **12.95**Salt and pepper squid, lime mayo **11.00**Homemade haggis, neeps, creamy mash, ginger gravy **9.95**Oak smoked salmon, horseradish mascarpone, fried capers, lemon wedge **12.95** 



## MAINS

Monk fish tail, cauliflower purée, potato crisps, white wine emulsion 22.95

Fettuccine pasta, wild mushrooms, marsala, pecorino crisps (v) 15.50

Whole grilled sea bream, green veg and roast potatoes, lemon, garlic, parsley sauce 22.95

Sirloin steak (10 oz), watercress, roast tomatoes, beef jus and fries 29.95

Duck breast, Jerusalem artichoke purée, kale, cranberry jus and roast potatoes 18.50

Roasted Hake fillet, peppers, chorizo, light cannellini beans and tomato stew 18.50

Butternut squash risotto, leek, baby spinach (v) (vg) 15.95



#### SIDES

Fries **3.95**, Creamy mash **4.50**, Stir fried greens **4.50**, Roast potatoes **3.95**, Dressed mixed salad **3.95**,



#### DESSERT

Sticky toffee pudding, whisky salted caramel sauce **6.50**Chocolate cremeux, hazelnut praline, passion fruit curd **6.50**Vanilla ice cream, baileys salted caramel, honeycomb **6.50**Cheese board, cranberry jelly, oatcakes **10.95**Affogato - with your choice of liquor **7.95** 

(v) VEGETARIAN - (vg) VEGAN
PLEASE ALWAYS INFORM US WITH YOUR DIETARY REQUIREMENTS OR ANY FOOD ALLERGIES.
PLEASE NOTE: WE ADD AN OPTIONAL SERVICE CHARGE TO YOUR BILL



# A LA CARTE MENU





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