

M Q N A D H

DINNER MENU

served from 6-9pm

Appetisers 5

Salted Mixed Nuts
Mixed Olives
House-made Bread with Hummus

Starters

Soup of the Day 10
house-made bread, butter

House-made mini loaf 12
balsamic, olive oil, tapenade

Cock-a-leekie Terrine 14
prune purée, confit leeks, puffed wild rice

Hand-dived Scallops 15
smoked celeriac, pomegranate, hazelnuts, lemon oil

Whipped Goats Cheese 11
pickled candied beetroot, golden beetroot, balsamic,
brown bread crumble

Scottish Crab 15
pumpkin pannacotta, pumpkin, red curry crisp

Mains

Pan-seared West Coast Cod 26
crispy chicken wing, fondant potato, broccoli, chicken sauce

Braised Featherblade of Scottish Beef 26
celeriac, kale, silverskin onions, wild mushrooms, braising jus

Scottish Salmon 25
giant couscous, sunblush tomato, olives, fine beans,
lemon caper dressing

Toasted Gnocchi 21
spinach, roast garlic, wild mushrooms, parmesan cream

Beetroot Risotto 21
fresh beetroot, beetroot crisp, poached egg

8oz Dry-aged Sirloin 33
hand-cut chips, mushroom, tomato, watercress salad

Roasted Chicken Supreme 24
crispy chicken wing, sweetcorn, broccoli, madeira sauce

Butter Chicken Curry 25
aromatic sauce, saffron rice, naan bread, relish

Sides & Sauces 5

Hand-cut Chips Sweet Potato Fries
House Salad Seasonal Greens
Sauces: peppercorn, wild mushroom or blue cheese

Still got room?
Ask to see our Dessert menu