

M Q N A D H

DINNER

served from 6-9pm

Appetisers 5

- Salted Mixed Nuts
- Mixed Olives
- House-made Bread with Beetroot Hummus

Starters

- Soup of the Day 10
house-made bread, butter
- Smoked Salmon 12
crostini, lemon, garlic aioli, capers
- Sriracha King Prawns 14
mango salsa
- Hand-dived Scallops 15
smoked celeriac, pomegranate, hazelnuts, lemon oil
- Whipped Goats Cheese 11
pickled candied beetroot, golden beetroot, balsamic,
brown bread crumble
- Calamari Fritti 15
tartar sauce

Mains

- Pan-seared West Coast Cod 26
leek and mushroom orzo, heritage carrots
- Braised Featherblade of Scottish Beef 26
celeriac, kale, silverskin onions, wild mushrooms, braising jus
- Pan-seared Scottish Seabass 27
toasted fregola, fine beans, olives, sunblush tomatoes, pesto cream
- Tuscan Gnocchi 24
sautéed vegan sausages, spinach, coconut milk, vegan parmesan
- Mushroom Risotto 23
parmesan, truffle oil, crispy mushrooms
- 8oz Dry-aged Sirloin 33
hand-cut chips, mushroom, tomato, watercress salad
- Roast Chicken 25
potato puree, potato lattice, chargrilled pepper
- Thai Green Chicken Curry 25
jasmine rice, papaya relish, prawn crackers

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