

SHELLFISH

Sharing Seafood Platter, served hot

Lobster, oysters, king scallops, langoustines, Scottish mussels & clams, cooked in a garlic butter, white wine & fresh herbs

35 ... 59 ..

OYSTERS

Natural | served with shallot vinegar & lemon

Rockefeller | spinach, parmesan, Pernod

Asian | chilli, soy, ginger

Hot and cold oyster selection

6 each ... 12 each ...

12 ... 23 ...

13 ... 24 ...

13 ... 24 ...

15 ... 28 ...

Fresh mussels & crusty bread

Arbroath Smokie, whisky, cream & leeks

White wine, shallots, parsley & cream

Tomato, chilli, coriander

small ... large ...

10 ... 20 ...

10 ... 20 ...

10 ... 20 ...

STARTERS

Soup of the Day,
with malted bloomer

... 6 ...

hummus,
radish, crostini (Ve)

... 7.5 ...

Traditional Cullen Skink,
Arbroath Smokie

... 7 ...

Whitebait & calamari,
tartare sauce

... 8 ...

Ham hock terrine,
piccalilli, toast

... 7 ...

Scottish smoked salmon,
dill dressing, malted bloomer

... 9 ...

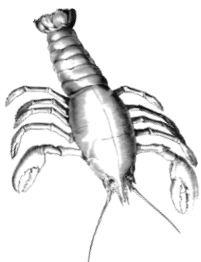
Garlic prawns,
chilli, coriander

... 10 ...

King scallops,
black pudding, pea puree, garlic & parsley butter

... 12 ...

FISH & SHELLS



Scottish lobster, garlic butter or thermidor sauce & triple cooked chips MVP

Scottish salmon hollandaise, new potatoes, asparagus & hollandaise sauce 19

Dressed crab & garlic claw, aioli, skin-on fries, slaw 22

Grilled king scallops, thermidor sauce, watercress salad 22

Roast monkfish, mussels, clams, saffron & tarragon 23

Grilled lemon sole, brown shrimp, lemon, samphire, baby potatoes & parsley butter 25

STEAKS

Angus Beef,

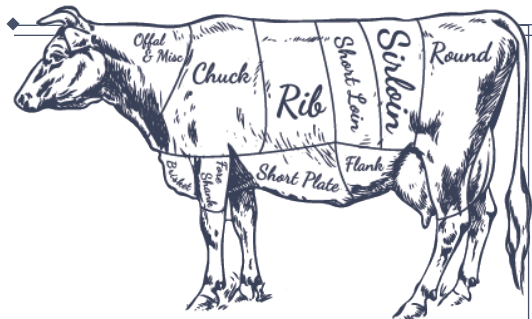
triple cooked chips or fries & watercress salad

7oz Fillet 26

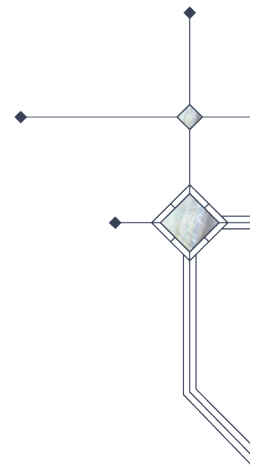
10oz Sirloin 24

10oz Rib-eye 28

Cote du Beouf (to share) 60



SAUCES: Whipped tarragon & green pepper butter or béarnaise or red wine gravy ... 2.. ..



ADD-ON

Half Scottish
lobster
... 20 ...

Truffle
macaroni cheese
... 4...

Wild
mushrooms
... 4 ...

Garlic prawns,
Chilli, coriander
... 8 ...

Kale, garlic, lemon,
hazelnut (N)
... 4 ...

MAINS

Mushroom Wellington,
spinach, gravy (v)
... 12.5 ...

Haunch of venison,
game hotpot, tender-stem
broccoli, beetroot
... 21 ...

Truffle macaroni cheese,
watercress salad
... 12.5 ...
Add
½ lobster 20
Scottish salmon 8

Duck breast & confit leg,
red wine lentil casserole, greens
... 19 ...

Scottish lamb rump,
rosemary potatoes,
charred gem, red wine & mint jus
... 22 ...

SIDES £4

Rosemary new potatoes ... | Truffle mashed potatoes ... | Watercress salad ...
| Cabbage, leeks & peas ... | Tomato & cucumber salad ... | Triple cooked chips ... | Onion rings ...

DESSERTS

Raspberry Cranachan, (v)
toasted oats & whisky
... 7 ...

Apple Crumble, (v)
custard or ice cream
... 7 ...

Sticky Toffee Pudding, (v)
vanilla ice cream
... 7 ...

Crème Brûlée (v)
... 6 ...

Belgian Chocolate Brownie, (v)
vanilla ice cream
... 7 ...

Farmhouse Ice Cream (v)
... 7 ...

Artisan Scottish Cheeses

Blue Murder, Morangie Brie, Applewood Cheddar & Black Crowdie, red onion chutney & oatcakes
... 12 ..