



### **STARTERS**

Soup of the day, sourdough, chefs whipped herb butter

Crispy panko fried sustainable smoked fish cake, hollandaise sauce

Campbell's haggis bonbon, neeps and tatties, whisky pepper sauce

Candied beetroot tartlet, Connage dairy clava brie

### **MAINS**

Campbell's aged sirloin steak, hand cut chips, mushrooms, vine tomatoes and rocket salad (supplement 6.00)

Beer-battered sustainable haddock, hand cut chips, mushy peas, tartar sauce

Peppered pork tenderloin set on garlic mash, black pudding bonbon, crispy kale, cider jus

Scottish steak burger with cheddar, hand cut chips, onion rings and house slaw on a brioche bun,

Salt & chilli crumb coated chicken breast with house slaw on a brioche bun

Falafel Burger with red pepper hummus, tomato and lettuce on a vegan brioche bun

### **PUDDINGS**

Caramelised apple & winter berry crumble tart with creme anglaise & lightly whipped cream

Chocolate tart with coconut ice-cream

Scottish tablet cheesecake, caramelised blood orange

Sticky toffee pudding, with vanilla Ice-cream, ginger biscuit crumb and salted toffee sauce

### **SIDES (3.00)**

Onion rings

House slaw

Side salad

Pepper sauce

Whisky sauce

House Jus

2 course 22.00

3 course 28.50