

APPETIZERS

CREAM OF CAULIFLOWER SOUP

Blue cheese crumb
6.00

STEAK TARTARE (6/8OZ)

House salad & sourdough loaf, chips
8.00 / 15.00

SHELLFISH COCKTAIL

Lobster, langoustine, crab, avocado,
chopped iceberg, cocktail
sauce & lemon
16.00

CRISPY GOATS CHEESE

Beetroot tartare, capers, gherkins
& horseradish
8.00

FRITTO MISTO

Vietnamese dipping sauce & tartar
sauce
10.00

FRIED DUCK EGG

Toasted sourdough with wild mushrooms
& garlic butter
7.00

BANG BANG CHICKEN

Peanut, sesame & chilli sauce
with oriental salad
9.00

DUCK LIVER PARFAIT

Served with sourdough loaf
& shallot chutney
8.00

MEDITERRANEAN FISH SOUP

Served with rouille, gruyère
& toasted croutons
7.00

PASTA

RIGATONI

Traditional Italian
beef ragu
9.00 / 15.00

CRAB LINGUINE

Scottish crab, chilli,
garlic, lemon & parsley
8.00 / 14.00

SPINACH & RICOTTA RAVIOLI

Lemon & parsley
8.00 / 14.00

WILD MUSHROOM GNOCCHI

Garlic, shallot
& parsley
8.00 / 14.00

GRILL

CÔTE DE BOEUF (18OZ)

Cut from the rib section leaving the
bone attached.
Both flavourful & tender
30.00

SIRLOIN (12OZ)

Cut from the top of the Loin this
is a lean & well flavoured steak
23.00

THE FINEST QUALITY SCOTTISH BEEF, SOURCED & DRY AGED FOR A MINIMUM OF 28 DAYS.

GRILLED OVER OPEN COALS & BASTED IN SEASONED BUTTER.

ROAST FILLET OF SCOTCH BEEF (9OZ)

The champion & most tender
of our steaks
27.00

HOUSE HAMBURGER DELUXE (8OZ)

Chopped steak on a brioche bun,
Emmental cheese, tomato,
salad & hand cut chips
16.50

IRON STEAK (8OZ)

Served with capers & shallots
21.00

ACCOMPANIMENTS

Garlic butter / béarnaise / peppercorn / mustard selection 2.00

ENTRÉES

ISLE OF GIGHA HALIBUT

West coast crab risotto, samphire and
red wine sauce
19.00

ROAST LOIN OF VENISON

Creamed savoy cabbage &
redcurrant sauce
20.00

BRAISED BEEF IN RED WINE

Pomme purée, glazed carrots,
mushrooms & bacon
18.00

FILLET OF COD

Lobster, crème fraîche & chive mash
with garlic butter
17.00

MONKFISH CURRY

Aromatic Madras curry, basmati rice,
raita, kachumba & puris
17.00

FISH OF THE DAY

Buttered greens, beurre blanc
& creamed potatoes
18.00

TRADITIONAL FISH & CHIPS

Mushy peas & tartar sauce
15.00

GRILLED CALVES LIVER

Pomme purée, crispy bacon,
spinach & red wine jus
16.00

CHICKEN MILANESE

Lemon, garlic & parsley
14.00

VEGETABLES & SALADS

HOUSE SALAD/ CAESAR SALAD · CREAMED SAVOY CABBAGE · STEAMED BROCCOLI & HOLLANDAISE · THIN CUT CHIPS ·
HONEY ROASTED PARSNIPS & CARROTS · SAUTÉED MUSHROOMS & GARLIC · BUTTERED SPINACH
3.50

DAILY SPECIALS

MONDAY

**SMOKED
HADDOCK**
poached egg
& grain mustard
sauce

10.00

TUESDAY

LAMB CURRY
Basmati rice,
mango chutney,
raita, kachumba
& puris

16.00

WEDNESDAY

**CRISPY
MONKFISH**
Tartar sauce
& thin cut chips

18.00

THURSDAY

**HALF ROAST
CHICKEN**
Creamed
potatoes, ceps
& garlic sauce

16.50

FRIDAY

**LOBSTER
THERMIDOR**
Thin cut chips

15.00/30.00

SATURDAY

**CHATEAUBRIAND
FOR TWO (25OZ)**
Roast chateau
potatoes, red
wine sauce &
bearnaise

50.00

SUNDAY

**ROAST RIB OF
BEEF**
Yorkshire
Pudding, roast
vegetables
& horseradish

17.00

If you have an allergy or dietary requirement please keep us informed.