

Enlightened Eating

Nibbles

Selection of Homemade Bread with Smoked Maldon Sea Salt Butter £2.50

No11 Home Marinated Olives £2.50

Homemade Bread and Olives £4.50

Appetisers

Homemade Soup of the Day (GF) (vegan) £7.75

Asparagus and Smoked Chicken Soup (GF)

Vegetable Haggis Spring Rolls with a Tomato Chutney (V)

Steamed Shetland Mussels with White Wine, Shallots & Garlic (GF)

Seared Smoked Salmon Steak with warm "Tattie Scone" & Horseradish Cream

Duck Liver & Orange Pate with Grape&Sultana Chutney and Warm Homemade Bread

Twice Baked Goats Cheese Soufle with a Chicory & Walnut Salad (V)

Warm Chorizo Black Pudding, with Apple and Watercress Salad

Cider Soused Mackerel, Salt Baked Beetroot and Celeriac Remoulade (GF)

Roast Tomato, Chilli&Basil Tart Tatin with a Balsamic Glaze (V)(vegan)

Desserts

Crème Brûlée of the day with Biscotti (V)

Sticky Toffee Pudding with Vanilla Ice Cream (V)

Cranachan - traditional Scottish dessert of raspberries, whisky flavoured whipped cream and oatmeal, (V)

Tarte au Citron (V)(GF)

Chocolate & Black Cherry Mousse (V)(GF)

Baked Lemon & Ginger Cheesecake (V)(GF)

Selection of Homemade Ice Cream & Sorbet (3 scoops) (V)

Artisan Scottish Cheeses (GF) with Oatcakes and Chutney (\$ +£3.50) (V)

Add a glass of Duff Gordon 1994 Vintage Port (50ml) for £8.80

or a glass of Bechtheimer Huxelrebe Dessert Wine (125ml) for £4.75

Teas and Coffees

Barista Coffees and Teas £2.20-£2.80

Liquor Coffee (your choice of alcohol from our £3.75 range topped with fresh cream)

£4.95

Mains

Seared Red Mullet with Chorizo Stuffed Baby Squid, Patatas Bravas & Black Garlic Aioli(GF) £18.50

Trio of Salmon; Buttered Fried Fillet, Smoked Salmon Fishcake and Pea, Baby Gem & Cured Salmon Fricasse with Angel Hair Potatoes £21.00

Breast of Duck on Spiced Red Cabbage, Confit Leg Shepherds Pie, Roast Parsnip & Red Wine Sauce (GF) £21.00

Roast Rump of Lamb, Dauphinoise Potatoes, Roast Roots with a Puy Lentil Sauce £23.00

Pork, Spinach & Parma Ham Wellington, Grain Mustard Mash, Garlic Tenderstem and an Armagnac Jus £17.50

Chargrilled Venison Steak with Rosemary Roast Potatoes, Green Beans&Bacn, Pickled Carrots & Jus (GF) £21.95

Butternut & Sage Gnocchi, Wild Mushrooms & Spinach with a Pinenut & Garlic Granola (GF)(vegan) £16.50

Beetroot Falafel, Homemade Dill & Lemon Hummus, with Tzatziki and Sweet Potato Fries (V) £17.50

Steaks - (Scottish Beef)

Char-grilled to your specification, add a sauce of your choice

Rump (8oz) (GF) £19.35

Ribeye (8oz) (\$+£6.00) (GF) £24.55

Fillet (8oz) (\$+£10.00) (GF) £30.00

Sauces For Your Steaks (GF)

Peppercorn & Brandy; Garlic & Herb Butter; Red Wine Jus; £1.25
Slice of Blue Cheese; Bearnaise Sauce;

Extra Sides For Any Plate (GF)

Chunky Hand Cut Chips; Buttered Ayrshire Potato; £3.00
Roasemary Roast Potatoes; Spiced Red Cabbage;
Rocket&Parmesan Salad; Steamed Summer Vegetables;

Pre-Theatre Menu Option

Option is available from 12:00 - 18:30 Sat/Sun and 17:00 - 18:30 Mon-Fri

2 Courses for £28.00 p.p. Includes a selection from Mains plus an Appetiser or Dessert,

3 Courses for £34.00 p.p. Includes a selection as above but with both Appetiser and Dessert

Supplements (\$) Apply for items indicated

If you have allergy questions please ask. Please note, everything we serve is prepared fresh in-house. It is therefore not possible to guarantee items are gluten or allergy free down to trace levels.

A12.5% service charge will be added to tables of 8 or more, otherwise tips are at your discretion