

A La Carte

Starters

Seared Scallop,
with white crab & apple salad, seaweed foam

£9.50

Pressed Heritage Tomato & Basil Terrine,
textures of parmesan

£8.50

Crispy Calamari,
chilli, coriander, spring onion & lime

£9.00

Ham Hough Terrine,
piccalilli & micro salad

£8.50

Suasion of Scottish Salmon,
with fragrant herbs and lime crème fraiche

£9.00

Miso Chicken & chilli noodle soup,
finished with sesame oil

£8.50

Mains

Pan Fried Fillet of John Dory,
pancetta and lettuce, brown shrimp beurre noisette

£24.50

Roast Rump of Spring Lamb,
roasted cauliflower and pea puree

£29.00

Hendersons Sausages of the Week,
potato puree, fried onion compote & crispy shallots

£23.50

Sous Vide Barberry Duck Breast,
potato roust, red wine & goat cheese cream

£25.50

Sun Dried Tomato Risotto,
with basil & rocket

£19.50

Medley of Seafood,
presented in bouillabaisse broth

£27.00

Sides

Minted Baby Potatoes

£4.50

Garlic Bread

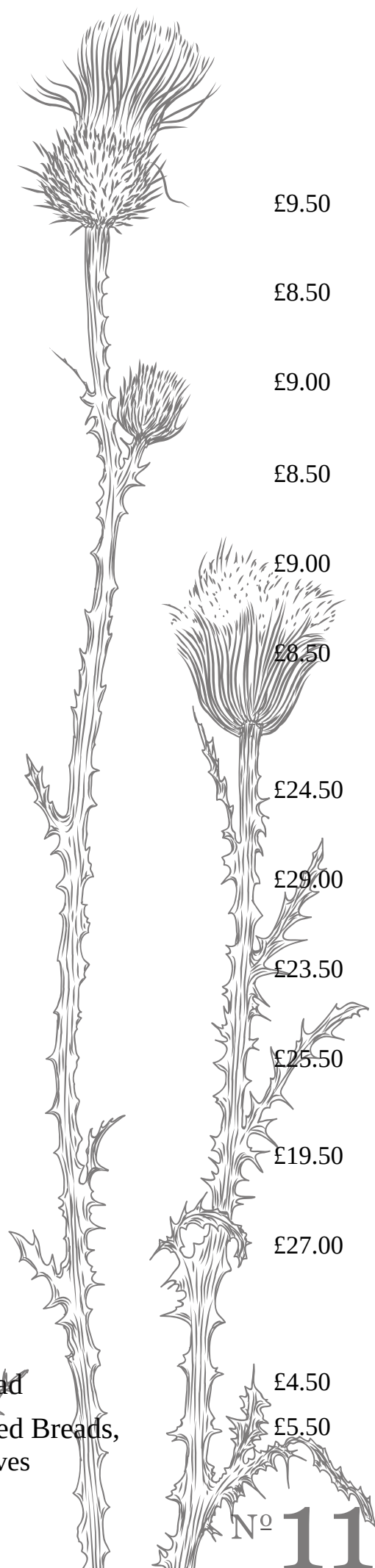
£4.50

Seasonal Vegetables

£5.00

Home-baked Breads,
Dips & Olives

£5.50



Desserts

Raspberry Frangipane Tartlet,
with Disaronno syrup

£8.50

Textures of Chocolate & Hazelnut
with popcorn and Frangelico Ice cream

£8.50

Kraken Rum & Raisin Cake
with banana ice cream

£8.50

Sticky Toffee Pudding,
salted caramel cremoux

£8.50

Profiteroles
filled with crème patisserie, covered in rich chocolate sauce

£8.00

Scottish Cheese Board
crackers, honey & flavoured crackers

£11.50

Coffee

Espresso

£2.60

Double Espresso

£2.80

Cortado

£3.30

Americano/Macchiato

£3.10

Flat White

£3.91

Cappuccino

£3.91

Latte

£3.91

Affogato

£6.50

Tea

£2.20

Digestif

Courvosier

£4.75

Amaretto, Glayva, Tia Maria, Limoncello, Tequila, Sambuca

£3.95

Frangelico, Contreau, Gran Marnier

£4.25

