

KITCHEN

RESTAURANT

DINNER MENU 5PM-9PM (from 18.04.26)

Starters

Soup of the Day (VGA, GFA) £8.50

Isle of Mull Crab Rillettes, Ajo Blanco, Wild Garlic £12.50

Smoked Salmon, Potato and Dill Terrine, Yuzu Mayo, Prawn Cracker (GF) £11.50

Confit Chicken Leg Croquette, Wholegrain Mustard, Chicory, Capers (DF) £11

Chickpea Falafel, Mint Tzatziki, Red Pepper, Coriander (VG) £10

Main courses

Chicken Supreme, Hispy Cabbage, Crispy Bacon and Onions (DF) £29

Beef Cheek, Caramelised Onion, Parsnip, Pommies Puree (GF) £30

Steamed Halibut Fillet, Braised Leeks, Nori and Caviar Sauce (GF) £29

Pan Seared Seabass, Potato Gnocchi, Pancetta and Tomato Ragu £28.50

Roast Butternut Squash Risotto, Sage, Crispy Kale (VG) £24

Sides

Sourdough Bread £3.50 (VGA)

Rosemary Roasted Baby New Potatoes £4 (V, GF)

Tender Stem Broccoli, Sesame Toasted Almonds £4 (VG, GF)

Desserts

Sticky Toffee Pudding with Butterscotch Sauce, Vanilla Bean Ice Cream (V) £9

Traditional Italian Tiramisu (V) £9

Scottish Cheese, Chutney and Crackers (V, GFA) £13

Vanilla Custard Pannacotta, Poached Rhubarb, Ginger £9

Ruby Grapefruit Tart with Mint Ice Cream (VG) £9

Allergens are present in our kitchen. Please speak to your server before ordering.

GF(A) - Gluten Free (Available) | DF - Dairy Free | V - Vegetarian | VG(A) - Vegan (Available)