

KITCHEN

RESTAURANT

A la carte 5PM-9PM

Starters

Soup of the Day (VGA, GFA) £8.50

Isle of Mull Crab Rillettes, Heritage Tomatoes, Avocado, Gazpacho £13

Hot Smoked Salmon, Asian Noodles, Korean BBQ Sauce (DF) £11.50

Beef Carpaccio, Garlic Aioli, Parmesan, Capers (GF) £12

Chickpea Falafel, Mint Tzatziki, Red Pepper, Coriander (VG) £11

Main courses

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

Roast Rump of Scottish Lamb, Creamy Mash, Braised Baby Gem, Minted Crushed Peas, Lamb Jus (GF) £32

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

Pan Seared Seabass, Potato Gnocchi, Pancetta and Tomato Ragu £28.5

Orzo Pasta, Courgette. Garlic and Basil Sauce, Crispy Courgette (VG) £24

Sides

Sourdough Bread £4 (VGA)

Rosemary Roasted Baby New Potatoes £4.50 (V, GF)

Tender Stem Broccoli, Sesame Toasted Almonds £4.50 (VG, GF)

Desserts

Sticky Toffee Pudding with Butterscotch Sauce, Vanilla Bean Ice Cream (V) £9.50

Traditional Italian Tiramisu (V) £9.50

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

Vanilla Pannacotta, Scottish Strawberries, Basil £9.50

Blueberry and Elderflower Parfait, Orange Foam and Almond Biscuit (VG, GF) £9.50

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)