

DINNER MENU

Thursday 18th April 2024 – Tuesday 30th April 2024

***** Allergy Notice *****

Please advise staff **BEFORE** you order if you require information about allergenic ingredients in our foods.

GF: Gluten free V: Vegetarian DF: Dairy free

Soup of the Day

"Cullen Skink" Fishcake served on Crispy Salad, Tzatziki Sauce,
Lemon Wedge and Herb Oil £9.50

Beef, Juniper and Pistachio Terrine with Plum & Apple Chutney, Locally Made Focaccia,
Dijon Mustard Dressing and Peashoots (GF optional) £9.50

Prosciutto Wrapped Figs stuffed with Gorgonzola Cheese, Mixed Leaf Salad,
Onion Chutney and Balsamic Glaze (GF) £9.95

Grilled Vegetable Skewers with Mango & Chilli Dressing,
Crispy Salad and Crumbled Feta Cheese (GF) £8.50

28-day aged Ribeye Steak served on garlic & thyme roasted potatoes, broccoli florets, Grilled
Haggis and Chasseur Sauce (GF Optional) £29.95

Breast of Chicken stuffed with Brie and Spinach, wrapped in Prosciutto Ham served on New
Crushed Potatoes, Glazed Carrots and Creamy Dijon Mustard Sauce £23.95

Seared Haunch of Marinated Ardgay Venison served with Mash Potatoes, Carrot Puree,
Seasonal Green Vegetables and Port Wine Jus (GF) £26.95

Pan seared Fillet of Scottish Salmon served on Pomme Puree, Grilled Asparagus,
Creamy Garlic & White Wine Sauce and Herb Oil (GF) £23.95

Pan Seared Tuna Steak served on spring vegetable Basmati Rice,
Asian style salad and Satay sauce £25.95

Creamy Sun Dried Tomato, Spinach and Feta Cheese Linguini Pasta with
Toasted Seeds and Watercress £16.95 (add Chicken Breast +£5.95)

French fries **£3.75**/ Mustard Seed house salad (GF)(DF) **£3.95**
Garlic Focaccia bread **£2.15** (Add cheese **£0.95**) / Oven baked vegetables (GF)(DF) **£1.75**