

While You Decide

Marinated House Olives (<i>vgn</i>)(<i>ngci</i>)	£3.00
Au Gourmand Sourdough & Butter or Extra Virgin Olive Oil (<i>vgn</i>)	£1.00
Lemon & Coriander Hummus with Sourdough Bread (<i>vgn</i>)	£3.50

Starters

<i>Vegetarian</i>	
Soup of the Day (<i>vgn</i>)(<i>ngci</i>) served with Au Gourmand Sourdough & Butter	£4.95
Butternut Squash Falafel with Buckwheat Tabbouleh (<i>vgn</i>)(<i>ngci</i>)	£4.95/£9.50
<i>Fish</i>	
Traditional Scottish Cullen Skink (<i>ngci</i>) served with Au Gourmand Sourdough & Butter	£5.95
Crispy Coated Calamari with Soy, Sesame & Chilli Dip	£5.95
Loch Fyne Whisky Oak Smoked Salmon with Germagrain Bread & Lemon	£6.95
Whighams Fishcake with Tartare Sauce & Herb Salad	£5.25/£9.95
Pan-Fried King Scallops, Pea & Fennel Fricassee, Pea Puree & Tenderstem Broccoli	£11.95
<i>Meat</i>	
Haggis Croquettes with Clapshot Mash, Whisky & Wholegrain Mustard Crème Fraiche	£5.95
Scottish Sharing Board; Venison Chorizo, Chorizo Curado, Oak smoked Duck breast, Anster Cheddar, Hebridean Blue Cheese & Corra Linn, Olives, Hummus, Chutney & Sourdough Bread	£20.00

Fresh Shellfish

Fresh Loch Fyne Oysters, (<i>ngci</i>) 3, 6 Or 12	£6, £12 or £24
with shallot vinegar (<i>ngci</i>) or soy & ginger (<i>ngci</i>)	
Shetland Mussels (<i>ngci</i>): <i>Ask your server for today's sauce</i>	£6.95/£12.95
Split Grilled Scottish Langoustines with Lemon, Garlic & Parsley Butter (<i>ngci</i>)	£14.95/£24.95
(Main course Mussels & Langoustines Served with Fries)	

Mains

<i>Vegetarian</i>	
Linguini with Tomato, Chilli, Olive & Capers (<i>v</i>) (Add seared king prawns for £5)	£10.50
Cauliflower, Chestnut Mushroom & Jerusalem Artichoke Goan Curry with Pilau Rice, Mango Pickle & (<i>ngci</i>), Grilled Flatbread (<i>v</i>)	£12.95
<i>Fish</i>	
Catch of the Day – <i>Ask your server for today's fish</i>	£MP
Roasted Hake fillet with Cavolo Nero & a Butterbean Stew (<i>ngci</i>)	£13.50
Beer Battered Haddock Fillet with Fries, Tartare Sauce and Minted Peas	£12.95
Grilled Whole Lemon Sole with Caper Beurre Noisette	£19.95
<i>Meat</i>	
Scottish Venison Bourguignon, Herb Dumplings & Tenderstem Broccoli	£13.95
Cold Roast Topside of Scottish Beef with Herb Potato Salad & Mixed Leaves (<i>ngci</i>)	£9.95
Whighams 6oz Burger on a Brioche Bun with Sriracha Ketchup & Fries	£10.95
Add Scottish Cheddar, Hebridean Blue or Virginia Smoked Bacon	£1.5/1.5/1.5
8oz, 32 Day Aged Scottish Rib Eye Steak with Roasted Cherry Vine Tomatoes, Rocket & Hand Cut Chips (<i>ngci</i>) (Add café de Paris butter, garlic butter or peppercorn sauce for £2)	£26.95

Sides

Buttered Baby Potatoes; Mixed Leaf Salad; Sautéed Seasonal Vegetables; Fries; (<i>all v</i>) (<i>all ngci</i>)	£3.00 each
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NGCI = Non-Gluten Containing Ingredients; V = Vegetarian; VGN = Vegan

A discretionary service charge of 10% will be added to parties of 6 or more.

Please advise your server of any food allergies. Allergens sheet available. Prices inclusive of 20% VAT.



Bar Snacks – Tapas with a Scottish twist

Scottish Sharing Board; Venison Chorizo, Chorizo Curado, Oak smoked Duck breast, Anster Cheddar, Hebridean Blue Cheese & Corra Linn, Olives, Hummus, Chutney & Sourdough Bread	£20.00
Lemon & Coriander Hummus with Sourdough bread	£3.50
Au Gourmand Sourdough with Extra Virgin Olive Oil & Balsamic <i>(vgn)</i>	£1pp
Pistachios	£2.00
Haggis Croquettes with Clapshot Mash, Whisky & Wholegrain Mustard Crème Fraiche	£5.95
Loch Fyne Oysters with Shallot Vinaigrette or Soy & Ginger <i>(ngci)</i>	£2ea
Bowl of Crispy Calamari with Aioli	£4.50
Spicy Mini Red Peppers Stuffed with Feta <i>(v)(ngci)</i>	£4.50
Marinated House Olives <i>(vgn)(ngci)</i>	£3.00
Skinny Fries with Aioli or Sriracha Ketchup <i>(ngci)</i>	£3.00
3 Mini Fishcakes with Tartare	£4.95
Butcher's Chipolatas Drizzled with Honey & Thyme	£4.50

LIVE JAZZ EVERY SUNDAY NIGHT

BLUES ON THE FIRST & THIRD TUESDAY OF THE MONTH

SINGERS NIGHT ON THE SECOND TUESDAY OF THE MONTH

ASK US FOR MORE DETAILS
