

WHIGHAMS



While You Decide

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| 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

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| Vegetarian | |
| 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 |
| Fish | |
| 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 |
| Belhaven Whisky cured Smoked Salmon with Germagrain Bread & Lemon | £6.95 |
| Whighams Fishcake with Tartare Sauce & Herb Salad | £5.25/£9.95 |
| Meat | |
| 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

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| 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 |
| (Main course Mussels Served with Fries) | |

Mains

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| Vegetarian | |
| 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 |
| Fish | |
| Catch of the Day – <i>Ask your server for today's fish</i> | £MP |
| Beer Battered Haddock Fillet with Fries, Tartare Sauce and Minted Peas | £12.95 |
| Grilled Whole Lemon Sole with Caper Beurre Noisette | £19.95 |
| Meat | |
| Scottish Venison Bourguignon, with Dauphinoise potatoes with roasted vegetables | £16.95 |
| 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

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| Buttered Baby Potatoes; Mixed Leaf Salad; | |
| Sautéed Seasonal Vegetables; Fries; (<i>all v</i>) (<i>all ngci</i>) | £3.00 each |

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

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| 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 | £3.00 |
| 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 |
| 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
