

Snacks And Sharing

Padron Peppers 'a la plancha'	4
Loch Fyne Oysters	Each 3 Or Six 18
Giant Green Italian Olives	3
Crispy Panko Calamari	8
Fat Chips With Parmesan & Truffle	5
Mixed Smoked Nuts	3

Starters

Heritage Tomato Salad, Grilled Goats Cheese, Olive Tapenade, Arbequina Oil, Aged Balsamic (V)	8
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Cured Scottish Salmon with Pink Peppercorns, Vanilla, Cucumber and Crème Fraiche	9
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Chilled Gazpacho, Extra Virgin Olive Oil, Basil Oil (V)	7
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Vegetable Tempura, Vietnamese Dipping Sauce (V)	7
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Grilled British Asparagus, Poached Duck Egg, Hollandaise Sauce (V)	8
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From The Land

Risotto of Peas, Broad Beans, Asparagus, Samphire (V)	16
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Potato Gnocchi, Pecorino Cream, Toasted Walnuts (V)	16
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Lightly Curried Cauliflower Steak, Fried Halloumi, Crispy Capers, Cashew Milk (V)	16
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From The Sea

Whole Grilled Dover Sole, Sea Salt And Lime Sauce	29
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Grilled Hand Dived Scallops In The Half Shell, Baby Chorizo, Coriander & Hazelnut Butter	14/28
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Moules Frites – Steamed Isle Of Lewis Mussels, White Wine, Parsley and Chilli	8/16
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Grilled Skye Langoustines, Pernod and Olive oil Dressing	14/28
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Poached Native Lobster Salad with Mango Salsa, Chilli, Coriander, Lime Mayonnaise	22/44
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The 'Fruits de Mer' for 2 to share Native Lobster, Skye Langoustines, Crab Claws, Razor Shells, Scallops, Clams, Mussels and Oysters. - Served over ice with home made Mayonnaise and Red Wine – Shallot Vinegar	85
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Hot Roast Shellfish Platter Skye Langoustines, Crab Claws, Razor Shells, Scallops, Clams, Mussels and Oysters. - Oven Roasted with Spanish Olive Oil, Fresh Chilli and Parsley	49
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From The Grill

28 Day Dry Aged Scotch Beef Steaks
Served with Rocket and Confit Tomato

Sirloin – 285g	27
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Flat Iron – 300g Flavoursome cut from the Top Blade, Best served rare To medium rare	24
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T-Bone – 600g Boasting both the fillet and the sirloin cooked on it's distinctive T-Bone	34
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Cote de Boeuf to Share – 800g An Exceptional Cut From The Prime Rib With The Rib Bone Still Attached	55
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Scotch Lamb 'Barnsley' Chop 400g Mashed Potato, Pan Jus	26
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Braised Shank of Ham, Peas, Onions, Lettuce and Bacon	24
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Sides

Fat Chips	3
Padron Peppers 'a la plancha'	4
Mashed Potato	3
Sauteed Jersey Royal Potatoes	4
Grilled British Asparagus	5
Creamed Garlic Button Mushrooms	4
Green Beans, Shallot Oil and Tomato	3
Fresh Heritage Tomatoes with Olive Oil & Balsamic	4
Buttered Spinach and Wild Garlic	3
Beer Battered Onion Rings	2
Roast Roots and Sprouting Broccoli	3

Steak Sauces

Peppercorn, Thyme Jus, Café de Paris Butter, Bearnaise Sauce	2
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Desserts

A Selection of the finest Scottish Cheeses, Oatcakes, Scottish Fruit Jelly and Grapes	11
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Lemon Meringue Pie, Raspberry Sorbet	8
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Vanilla Panna Cotta, Local Strawberries, Strawberry Sorbet	8
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Chocolate & Espresso Tart, Salted Caramel Ice Cream	8
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Tea or Coffee with Petit Fours	6
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