



A la Carte Menu

Starters

Soup of the Day 4.25
Vegetarian Soup of the Day 4.25
Served with homemade crusty bread

House Cured Gravdax 7.75
Salmon cured in house and flavoured with lemon and dill, accompanied with shallots and capers and finished with a light dressing

Tiger Prawn Tower 6.75
Poached tiger prawns, served on a bed of pineapple salsa and light leaves, finished with a spiced sweet chilli

Glazed Lamb Shank 18.95
On a bed of garlic mash and finished with a rosemary jus

Game Bourguignon 15.95
Diced game, cooked in red wine with smoky bacon and mushrooms finished with silver skin onions and root vegetables, accompanied with garlic roasted potatoes

Grilled Salmon Steak 16.75
Served with a choron sauce and crushed new potatoes

Tomato and Broccoli Tagliatelle (v) 8.95
Served with a parmesan cream and finished with dressed wild rocket

Moroccan Vegetable Cassoulet (v) 10.95
Diced Mediterranean vegetables with chilli and chickpeas in a rich tomato sauce served with coriander cous cous

8oz Rib eye of Scottish Beef 22.95
Served with rustic chips, mushrooms, grilled tomato and wild rocket

Selection of freshly baked breads with balsamic vinegar & olive oil
(with olives 3.95)

Mixed Leaf Salad

Seasonal Vegetables

Scallops Boudin Noir 9.95
Pan seared scallops on a bed of black pudding finished with beurre rouge

Chargrilled Brioche Champignon (v) 6.95
Sautéed oyster mushrooms cooked in garlic, tarragon and white wine finished with cream served with grilled brioche

Smoked Chicken and Celeriac Salad 5.50
Dressed leaves topped with a medley of smoked chicken and julienne of celeriac, finished with a lemon and thyme mayonnaise

Classics

Fillet of Pork Normandy 13.50
Pan seared fillet of pork, sliced and served with pomme puree and caramelised apples and finished with a brandy jus

Chicken Coq au Vin 12.50
Sautéed pieces of chicken, braised in red wine and mushrooms, garnished with baby onions and lardoons of bacon, accompanied with roasted new potatoes

Vegetarian

Aubergine Tower (v) 12.95
Tempura battered sliced aubergine filled with a basil ratatouille and baked with mozzarella, served with pomme puree and tomato coulis

From the Grill

8oz Fillet of Beef 23.95
Served with rustic chips, mushrooms, grilled tomato and wild rocket

Sauces

Garlic Butter 1.50
Peppercorn Sauce 1.50

Sides – 3.25 each

Sautéed Spinach

Boiled New Potatoes

Mashed Potatoes

Pressed Ham Hock Terrine 7.95
Accompanied with apple crisp and spiced chutney and garnished with toasted bread

Goats Cheese Salad (v) 6.25
Mixed leaves with diced beetroot, cracked walnuts and topped with baked goats cheese on a crouton base

Haggis Neeps and Tatties 6.50
Macswreens haggis topped with crushed turnip and mashed potato and accompanied with a whisky cream gravy

Grilled Tuna Niçoise 12.50
Fresh tuna chargrilled served on a bed of new potatoes, cherry tomatoes, green beans and olives finished with red onion and a light tomato coulis

Roasted Monkfish 19.95
Served on a nutmeg scented spinach and mashed potato, finished with a light grain mustard cream

Wild Mushroom Stroganoff (v) 12.95
A medley of wild mushrooms cooked with garlic, shallots, white wine and mustard, garnished with smoked paprika, gherkins and cream accompanied with wild rice

Four Cheese Walnut and Spinach Filo Parcel (v) 12.95
Served on a bed of warm tomato and basil with a light balsamic oil and diced roast potatoes

16oz Poussin 13.50
Served with rustic chips, mushrooms, grilled tomato and wild rocket

Roasted New Potatoes

Chunky Chips or French Fries

Bacon, Red Chard & Spinach Salad

Some of our dishes may contain nuts

Please be advised that allergens may be present in our kitchens. If you are an allergen sufferer, please ask your server for more detailed information. Our recipes are subject to change; therefore you are advised to check allergen information on every visit.

All prices include VAT at the current rate