

STARTERS

SOUP OF THE DAY ^(V) £6.50

Served with locally baked crusty bread and sea salt butter

SCOTTISH SMOKED SALMON £11.95

Oak smoked Scottish salmon, potato blinis, crème fraîche, capers and lemon

CURED LOCAL CHARCUTERIE £11.95

A selection of sliced cold meats, pickles and sea salt crackers

BURRATA BOMB ^(V) £9.50

Breaded ball of creamy burrata with basil pesto, spicy Napoli sauce and rocket

PARFAIT £8.95

Chicken liver and smoked duck parfait, caramelised red onion jam, toasted locally baked bloomer

HAGGIS SAMOSAS

Crispy parcels of haggis, neeps and tatties served with a fruity whisky dip

£7.95

ASPARAGUS ^(VG) £8.95

Grilled asparagus, crispy purple potatoes, radish and Dijon mustard dressing

SMOKED HADDOCK ARANCINI £8.95

Spiced crispy smoked haddock risotto balls, curried mayonnaise, mango and chilli

MAINS

GLENTANAR SMOKIE £14.50

Scottish smoked haddock fillet in a rich fish cream with spinach, roasted new potatoes, baked with cheddar and parmesan

FEATHERBLADE OF BEEF

Braised blade of Scotch beef in local ale, creamy mashed potato, glazed carrot, shallot and crispy onions

£17.95

SLOW COOKED SCOTTISH LAMB RAGU £16.95

Slow cooked rich lamb tomato ragu, butternut squash, red pesto, pappardelle pasta, Parmesan

SCOTTISH CRAB £18.95

Dressed crab, baby gem and radish salad, purple potatoes, garlic aioli

FLATBREADS

Hand stretched sourdough oval flatbread with your choice of topping:

BURRATA & CHILLI HONEY ^(V) £13.95

San Manzano tomato sauce, torn burrata, heritage tomatoes, chilli honey, basil

CHARCUTERIE £14.95

San Manzano tomato sauce, mozzarella, sliced Scottish meats, shaved fennel, piquillo peppers and zaalouk

SMOKED SALMON £15.95

White sauce base, black pepper smoked Scottish salmon, crispy capers, pickles, dill and pink shallots, sweet mustard

ABERDEEN ANGUS BURGER £15.50

Locally sourced double pattie beef burger with cheese in a brioche bun served with baby gem lettuce and tomato with seasoned skin on fries

Add on – Bacon // Pastrami // Grilled onions £1.00 each

CHICKEN CAESAR SALAD £14.95

Grilled chicken breast, baby gem lettuce, parmesan, marinated anchovies, croutons and Caesar dressing

BEER BATTERED HADDOCK £16.95

Classic hand battered fish and chips in local beer batter, chunky chips, caper mayonnaise and mushy peas

SPRING RISOTTO ^(VG) £11.95

Spring pea, broad bean and asparagus risotto, vegan feta and radish

WHISKY TREACLE CURED STEAK FRITES

Prime Scotch beef steak marinated in whisky and treacle, served with seasoned skin on fries, bearnaise sauce and dressed watercress

Flat Iron (8oz) £17.95

Ribeye (10oz) £28.95

Upgrade to Peppercorn sauce - £1.95

ESCALOPE OF CHICKEN £15.95

Breaded chicken escalope, grilled asparagus, seasoned skin on fries, brown butter aioli

SUPERFOOD SALAD ^(VG) £10.95

Quinoa, roasted vegetables, pomegranate, mixed leaves, citrus dressing, nuts and seeds

DESSERTS

OAT MILK PANNA COTTA ^(VG) £6.50

Oat milk panna cotta, whisky gel, raspberries

STICKY TOFFEE PUDDING ^(V) £6.50

Homemade sticky toffee pudding, vanilla pod ice cream, treacle butterscotch sauce

LEMON CURD ^(V) £6.50

Lemon curd tart, pistachio ice cream, strawberries

DARK CHOCOLATE TORTE ^(V)

Dark chocolate truffle torte, Chantilly cream, honeycomb

£6.50

ICE CREAM ^(V) £4.95

Selection of ice creams and sorbets – ask your server for today's selection

CHEESE £8.95

Selection of Scottish and British cheeses, oat cakes, honey, grapes and chutney

SIDES

Seasoned skin on fries (vg) // Chunky chips (vg) // Mashed potato (v) // Onion rings (v) // Dressed house salad (v)

£3.50 each