

## STARTERS

### V SEASONAL SOUP & CRUSTY BREAD – 6.5

With crusty bread and butter

#### CHICKEN LIVER PÂTÉ – 9.95

Plum and apple chutney, toasted brioche

#### GATEAU OF HAGGIS – 9.95

Bashed neeps, champit tatties,  
whisky mustard cream sauce

ADD a dram – 3

#### STORNOWAY BLACK PUDDING STACK – 9.95

Poached hens egg, potato scone,  
Hollandaise sauce, crisp Parma ham

#### CLASSIC PRAWN COCKTAIL – 9.95

Crisp iceberg lettuce, Marie Rose sauce,  
cherry tomatoes and sourdough wafer

#### TRADITIONAL CULLEN SKINK – 10.95

Scottish soup with smoked haddock, cream,  
leeks and potatoes

### V CHAR-GRILLED HALLOUMI – 9.95

Chilli jam, tomato and basil compôte,  
balsamic dressing

#### CRISPY TEMPURA (STARTER | MAIN)

Light chilli and coriander batter, sweet chilli and teriyaki dips

### V VVegetable 8.95 | 14.95

Chicken 9.95 | 16.95

### VVe SPICED FALAFEL PÂTÉS – 8.95

Tahini dressing, herb salad, Tzatziki sauce

## SALADS

#### CLASSIC CAESAR SALAD – 12.95

Parmesan shavings, anchovies, sea salt croutons,  
bacon, Caesar dressing

ADD char grilled chicken breast – 3.95

ADD king prawns – 5.95

ADD hot smoked salmon – 4.95

#### CHICKEN AND BACON SALAD – 16.95

Smoked Applewood cheddar, honey roasted cashews,  
seasonal leaves and herb dressing

### V SUPER FOOD BOWL – 15.95

Smashed avocado with shredded beetroot,  
cauliflower couscous, pomegranate and mixed salad,  
quinoa, broccoli, cottage cheese,  
toasted spicy seeds

ADD char grilled chicken breast – 3.95

ADD king prawns – 5.95

ADD hot smoked salmon – 4.95

## MAIN COURSE

#### FINNAN HADDOCK DUNCRYNE GRATIN – 16.95

Poached Finnan haddock, creamed potatoes,  
creamy cheese and chive sauce glazed with  
Mull cheddar crumb

ADD bacon bits – 2.5

### V THREE CHEESE MACARONI – 14.95

Isle of Mull cheddar crumb, garlic & herb bread

UPGRADE TO: King prawn and spring onion – 5.95

Chorizo and pea – 3.95

Leek and bacon – 3.95

#### ROAST BREAST OF CHICKEN – 17.95

Stuffed with black pudding wrapped in Serrano ham,  
fondant potato, buttered greens, peppercorn sauce

### VVe SMOKED TOFU KATSU CURRY – 14.95

Creamy coconut curry sauce, rice pilaff,  
spring onions, coriander and sesame seeds

#### 24HR COOKED OX CHEEK – 17.95

Bourguignon sauce, honey roasted roots,  
crispy shallots, creamed potatoes

#### BREADED SCAMPI TAILS – 16.95

Chunky tartare sauce, lemon,  
seasonal salad, fries

#### PRIME STEAK BURGER – 15.95

Toasted brioche bun, chunky burger sauce,  
fries, onion ring

ADD cheddar | blue monday cheese | bacon  
haggis | jalapeño – 2.5 EACH

#### CAJUN SPICED SALMON FILLET – 19.95

Roasted red pepper and coriander fregola couscous,  
pink grapefruit butter sauce

#### TRADITIONAL BEEF LASAGNE – 15.95

Herbed green salad, garlic bread

ADD fries – 3.95

#### THAI SPICED BREAST OF CHICKEN – 16.95

Stir fry vegetables, pilaff rice,  
coconut & lime sweet chilli sauce,  
topped with prawn crackers

### VVe DUCK BAY VEGAN BURGER – 15.95

Cajun sweet potato fries,  
tomato & pepper relish

ADD vegan cheddar – 2.5

#### CAJUN SPICED CHICKEN PASTA – 16.95

Peppers & onions in a creamy tomato spiced sauce,  
glazed with Mozzarella cheese



PLEASE NOTE WE HAVE A GLUTEN FREE MENU AVAILABLE ON REQUEST

## SIDES

FRIES – 4.95

REAL CHIPS – 4.95

CHILLI & PARMESAN FRIES – 5.95

CAJUN FRIES – 5.95

CAJUN SWEET POTATO FRIES – 5.95

BUTTERY MASH – 4.95

DAUPHINOISE POTATOES – 4.95

TENDERSTEM BROCCOLI, LEMON OIL & SEA SALT – 4.95

BACON & CHEESE FRIES – 5.95

MINI MAC & CHEESE – 4.95

TRUFFLE & PARMESAN FRIES – 5.95

FRENCH FRIED ONION RINGS – 4.95

Allergies & Intolerances : Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request.

V Denotes Vegetarian

VVe Denotes Vegan

A discretionary optional charge of 10% will be added to your bill.

## SPECIALITY

#### WAGYU BURGER – 24.95

Smoked Applewood cheese, brioche bun,  
crispy streaky bacon, cajun fries,  
caramelised onion chutney

#### BUTTER CHICKEN & CASHEW CURRY – 18.95

Served with coriander steamed rice,  
toasted flat bread, yoghurt chutney

#### SLOW ROASTED PORK BELLY – 19.95

Served with caramelised apples,  
broccoli with capers & red onions,  
whole grain mustard mash potatoes

#### SPICED COD FILLET – 21.95

Served with curried cauliflower purée,  
mango relish, onion bhaji

## FROM THE GRILL

All of our steaks are dry-aged and matured by  
our trusted butcher. Served with  
whole roasted tomato, portobello mushroom  
and a side of real chips or fries

#### PRIME BEEF RIB EYE 8OZ – 29.95

Has marbled fat for extra flavour

#### SIRLOIN 8OZ – 29.95

#### PRIME BEEF FILLET 8OZ – 34.95

#### CHATEAUBRIAND FOR TWO – 79.95

Served with flat cap mushrooms, vine cherry tomatoes,  
ox cheek croquettes, watercress,  
choice of two sauces, choice of two sides

ADD half lobster – 34.95

#### STEAK SAUCES – 3.5

red wine

mixed peppercorn

whisky mustard

béarnaise

blue monday cheese

#### STEAK TOPPERS

haggis – 3.95

mini mac & cheese – 4.95

garlic king prawns – 6.95

half lobster – 34.95