

A la carte Menu

25th April 2012 – subject to change

STARTERS

Loch Tarbert King scallops, crispy shallot & chicory salad, roast garlic sabayon 8.00

Blackened Bream, citrus labne, crunchy spring salad, smoked tomato salsa 6.00

Tempura salmon & prawn nori rolls, sesame & soy dip 7.50

Arbroath Smokie & mussel terrine, beetroot & horseradish relish 7.50

Grilled Halibut, Shetland Black potato, black pudding & lambs lettuce salad, poached rhubarb 9.50

Ragout of Scottish Rabbit & barley, herb pappardelle pasta 6.50

MAINS

Whole Anstruther Lobster, garlic & white wine butter, rocket & new potato salad (Market price)

Hand-dived Orkney Scallops, welsh rarebit topping, chorizo & rocket salad 20.00

Wild Cornish Seabass, octopus, chorizo & tomato stew, samphire 19.50

Pan fried fillet of rosemary Cod, Pomme Anna, tomato & caper sauce 15.50

Whole Scottish Lemon Sole, fennel & walnut salad, crushed new potatoes 18.50

Fillet of Hake, creamed spring cabbage & leeks, Montpellier butter 12.00

Ras Chawal green fish curry, Coley & King prawns, basmati rice,
finished with coconut (mild) 8.50 / 15.00

Braised Pork belly stuffed with black pudding, plum sauce glaze,
Asian vegetables, egg noodles, spiced apple chutney 15.00

SIDE DISHES

Bowl of marinated olives 3.00

Honey mustard new potatoes 2.00

Beef tomato salad, Miso dressing 3.00

Cauliflower cheese gratin 2.00

Rocket & parmesan salad,
balsamic dressing 4.00

Purple sprouting broccoli,
Asian dressing 2.50

Mixed Salad 3.25

Roast root vegetables,
Dijon & maple syrup 2.00

Hand cut rosemary seasoned chips 3.00

Please notify your server of any allergies or dietary restrictions

We endeavour to use produce from sustainable sources wherever possible;

all fish may contain bones; our game may contain lead shot

Service charge of 10% will be added to groups of 6 or more

Open seven days 12:00 - 10:30pm Prices inc. 20% VAT