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Small Plates

Soup of the day	4
Lightly spiced butternut squash and parmesan tart	6.50
Potted rabbit, grain mustard, tarragon, cornichons and toast	6.50
Salad of figs, hazelnuts, Dunsyre blue, parsnip crisps, rocket, shallot dressing	6
Twice baked parmesan soufflé	6.50
Trio of salmon, tarragon, dill and lemon, pickled cucumber and toast	7

Mains

Braised lamb shank, garlic, rosemary and lemon, smoked bacon, flageolet beans, button onions, mashed potato and jus	17
Roast supreme of guinea fowl, wild mushroom stuffing, chorizo, button onions, crushed potatoes, chicken and lentil jus	15
Sirloin steak, mushrooms, roast tomato, peppercorn sauce and hand cut chips	19
Steak pie and chips or potatoes, seasonal vegetables	11
Risotto of beetroot, mascarpone, horseradish, sage and parmesan	12
Pan fried fillet of pollock, kale, smoked haddock, mussels, clam and sweetcorn chowder	14
Lime scented duck, sweet potato korma, aubergine and coconut dhal, pak choi	17
Haddock and chips, mushy peas and tartare sauce	10

Sides

Mixed leaf, tomato and parmesan salad; mixed vegetables; skinny chilli parmesan fries; hand cut chips; boiled potatoes; mashed potato	3
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Any dietary requirements? Please ask your server as many dishes can be adjusted accordingly and we will endeavour to meet your needs

Please note there is a 10% service charge for parties of 10 or more